



nightcaps ~~~~~

Espresso Martini	15~
Absolut vodka, Kahlúa, espresso, sugar syrup	
Liqueur coffee	15~
(just ask the team about liqueurs and spirits)	

desserts ~~~~~

Buttermilk Pannacotta, sea buckthorn, shortbread	11 ⁵⁰
Dark chocolate delice, coffee caramel, clotted cream ice cream	9 ⁵⁰
Caramelised plums, gingerbread cake, plum granita, lemon balm (ve)	7~
Tonka bean crèmeux, macerated figs, butterscotch sauce, oat crumb	12~
Selection of Scottish cheeses, quince, fruit chutney, sourdough cracker	16~

hot drinks ~~~~~

Espresso double espresso	3 ²⁵ 3 ⁷⁵
Americano	4~
Flat white cappuccino latte	4 ⁵⁰
Hot chocolate	4 ⁵⁰
Loose leaf tea	4 ⁵⁰ per pot
English breakfast darjeeling green tea herbal infusions	
add syrup	0 ⁶⁵
caramel vanilla	

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(v) vegetarian | (ve) vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

Sea more: iasgrestaurant.com | Give us a ring: 0141 240 1633 | Drop us a note: iasg.restaurant@lhg.com

