



nightcaps ~~~~~

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|---|-----|
| Lavender Velvet | 14~ |
| Beefeater gin, lavender syrup, lemon, egg white | |
| Espresso Martini | 15~ |
| Absolut vodka, Kahlúa, espresso, sugar syrup | |
| Liqueur coffee | 15~ |
| (just ask the team about liqueurs and spirits) | |

desserts ~~~~~

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|---|------------------|
| Buttermilk panna cotta, forced rhubarb, ginger crumble | 11 ⁵⁰ |
| Hazelnut praline mille-feuille, crystallised hazelnuts, praline ice cream (v) | 12 ⁵⁰ |
| Baked raspberry vegan cheesecake, freeze dried raspberries (ve) | 11~ |
| Dark chocolate tiramisu, whipped vanilla mascarpone, spent coffee | 12~ |
| Selection of Scottish cheeses, quince, fruit chutney, sourdough crackers | 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@ihg.com

