

starters

Soft shell crab, dashi mayo, preserved lemon, crispy seaweed salad	14~
Seared scallops, kimchi butter sauce, sea aster	18 ⁵⁰
Spiced cauliflower, pickled onion, black garlic yoghurt, flaked almonds (v)	10~
Lobster and prawn ravioli, thermidor sauce, shellfish oil	19~
Red gurnard crudo, clementine, pink peppercorn, shiso	14 ⁵⁰
Confit Scottish salmon, puffed skin, smoked crème fraiche, salty finger, cucumber, caviar	13 ⁵⁰

cumbrae oysters



This family run company have been operating their own oyster farms on the West Coast of Scotland since 1995.

The Cumbrae Rock is salty on the nose with nutty notes and a coppery finish.

sides

Smoked cheese, cauliflower gratin (v)	6~
Koffman skin on fries (v)	6~
Tenderstem broccoli, romesco sauce (v)	6~
House salad (v)	6~
Fried new potatoes, seaweed mayo (v)	6~
Caesar salad	6~

a wee bite

iasg focaccia & whipped fennel butter (v)	6~
Marinated gordal olives (ve)	6 ⁵⁰
Three/six Cumbrae oysters	12 ⁵⁰ /25~
Tempura & garlic aioli/ natural/ fermented chilli	
Grilled sardines, nduja and lemon	8~

fruits of iasg

Cumbrae oysters, langoustines, a wee pot of mussels and so much more - our fruits of iasg platter is quite the catch.

If we've caught your attention, then just ask our lovely team what's fresh off the boat.

For the table ~ market price

mains

Roasted squash agnolotti, black trumpet mushrooms, crispy sage (v)	24~
Barbary duck, spiced duck leg pastilla, crapaudine beetroot, radicchio	28~
Sea trout, smoked mussels, pickled salsify, lovage, cannellini beans	27~
Salmon and prawn burger, brioche bun, gem lettuce, fennel, caper and lemon salad, garlic aioli, Koffman skin on fries	24~

on the bone/in the shell

Bone in rib eye	48~
Chunky peppercorn, smoked bone marrow butter, chimichurri	
Add 3 langoustines surf and turf	
Grilled monkfish on the bone, lemon and caper butter, sautéed spinach	32~
Whole plaice on the bone, roasted hazelnut butter, samphire	29 ⁵⁰
Shetland mussels, coconut masala sauce, coriander, grilled focaccia	24~
Koffman skin on fries	

good for the sole



Serving sustainable Scottish seafood is at the heart of everything we do.

That's why £1 on every bill goes to the Firth of Forth Lobster Hatchery, who hatch, rear and release lobsters to ensure stocks remain plentiful for future generations.

like what you sea? catch us here: [@iasg_restaurant](#)

(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. Game may contain shot. 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

