



a wee bite _____

iasg focaccia & whipped fennel butter (v)	6~
Marinated gordal olives (ve)	6.50
Three/Six Cumbræ oysters	12.50/25~
Grilled 'al pastor'/ natural / seaweed hot sauce	

Set Dining Menu

Starters _____

Spiced sweet potato and coconut velouté (vg)
Salt cod croquette, sweet pepper puree, chorizo
Confit chicken satay salad
Marinated heirloom tomato, yellow tomato compote, linseed cracker (vg)

Mains _____

Stone bass, charred gem, potato terrine, herb sauce
Corn fed chicken supreme, spring pea, asparagus, maitake mushroom
Grilled hispi cabbage, chilli and sesame, cauliflower and miso puree (VG)
8oz Flat iron steak, confit tomato, peppercorn sauce and koffman fries 6~ Supplement

Sides £6 _____

Crispy fried potatoes, sesame and dashi mayo (v)
BBQ tender stem broccoli, garlic, chilli and soy dressing, crispy shallot (v)
Koffman skin on fries & seaweed mayo (v)
iasg house salad (ve)
Roasted cauliflower, harissa, yoghurt, flaked almond (v)

Dessert _____

Passionfruit meringue tart (v)
Chocolate ganache, chocolate soil, torched meringue (v)
Forced Yorkshire rhubarb, coconut vanilla custard, ginger granola (v)
Clava Brie, blue murder spiced fruit chutney, sourdough crackers (v) 3~ Supplement

2 courses £28 or 3 course £33



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