

a wee bite

Bread and whipped butter (v)	6~
Gordal olives (ve)	6 ⁵⁰
Three/six Cumbrae oysters Natural Tempura Chilli and ginger	12 ⁵⁰ /25~
Tapioca and dulse crackers, spiced hummus (ve)	6~

starters

Red mullet, bouillabaisse, fennel jam, garlic oil	13~
Tandoori-spiced scallop, cauliflower masala purée, samosa	18 ⁵⁰
Treacle-cured Scottish salmon, nashi pear, pickled kohlrabi, salmon roe, rye cracker	15~
Salt-baked crapaudine beetroot, goat's cheese royale, blackberry, smoked almond, endive (v)	11~
Salt cod scotch egg, red pepper purée, chorizo	14~
Confit duck rilette, fennel, orange, piccalilli purée, crouton	14~

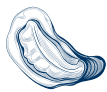
fruits of the creel

Cumbrae oysters, langoustines, a wee pot of mussels and so much more - our fruits of the creel 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

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.

mains

Steamed Shetland mussels, chilli, coconut and coriander broth, grilled focaccia	24~
Whole plaice, roasted hazelnut butter, spinach, samphire	28~
Scottish venison, pickled and smoked beetroot, confit potato, blackberry	32 ⁵⁰
Brown butter cauliflower steak, cauliflower cheese tortellini, walnut, golden raisin (v)	19~
Halibut, grilled baby leek, Champagne and caviar sauce, salty fingers	37.50
6oz Scottish fillet steak, smoked tomato jam, skin-on fries Choose from: Peppercorn sauce Bordelaise Garlic butter	48~

sides

Fried potatoes, seaweed mayonnaise (v)	6~
House salad (ve)	6~
Skin-on fries (v)	6~
Charred tenderstem broccoli, pickled walnut and shallot dressing (ve)	6~
Swede gratin, bravas sauce (v)	6~

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

