

a wee bite

Bread and whipped butter (v)	6~
Gordal olives (ve)	6 ⁵⁰
Three/six Cumbrae oysters Natural Tempura Dashi	12 ⁵⁰ /25~
Smoked mackerel pâté, seeded cracker	7~
Tapioca and dulse crackers, spiced hummus (ve)	6~

starters

Marinated red mullet, fennel, orange, chilli	15~
Seared scallops, pickled kohlrabi, apple, finger lime	18 ⁵⁰
Confit heritage tomato, burrata and herb salad (v)	14~
Grilled octopus, chorizo, Padrón pepper, smoked paprika	16~
Beef and oyster tartare, wood sorrel, pickled shallot, seaweed cracker	14 ⁵⁰
Beetroot gazpacho, vegan feta, radish, macadamia nuts, sorrel (ve)	11~
Crab and prawn squid ink ravioli, shellfish sauce	17 ⁵⁰

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

Hake Kyiv, bacon butter, charred baby gem, bacon jam	28~
Pea and ricotta tortellini, asparagus, truffle (v)	23~
Chickpea panisse, smoked aubergine purée, pickled chilli, dill (ve)	18~
Roast lamb rump, lamb shoulder croquette, green sauce, asparagus, broccoli	32 ⁵⁰
Pan-fried stone bass fillet, prawns, mussels, fennel, spiced coconut broth	26~
Whole lemon sole, caper and brown shrimp butter, samphire	32~
6oz Scottish fillet steak, smoked tomato jam, skin-on fries Choose from: Peppercorn sauce Bordelaise Garlic butter	45~

sides

Roasted cauliflower gratin, smoked cheddar (v)	6~
Fried 'nduja and parsley potatoes	6~
Summer salad (v)	6~
Skin-on fries (v)	6~
Charred tenderstem broccoli, romesco, almonds (v)	6~
Courgette, mint and feta salad, toasted seeds (ve)	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

