

starters

West Coast crab salad, Granny Smith, coriander, avocado	8~
Orkney scallops, herb emulsion, chicken sauce, root tagliatelle	12~
Grilled langoustines, XO dressing, sweet chilli, fennel slaw	12~
Fish and shellfish broth, star anise, garlic, orange	6~
Highland wood pigeon, savoury granola, brambles, game tea	9~
Braeburn, walnut and celery Waldorf salad (ve)	7~
Chickpea falafel, chermoula, pecans, watercress (ve)	7~

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

Chantenay carrots, Blythswood honey, pine nuts, thyme (v)	5~
Roasted cauliflower, smoked Arran cheese, soubise, toasted almonds (v)	5~
Hickory-smoked Rooster potato mash, crispy onions (v)	5~
House salad ~ gem lettuce, soft herbs, lemongrass (ve)	5~
Skin-on fries, dulse salt, cracked pepper, hollandaise (v)	5~
Confit mushroom, rosemary, truffle, crispy shallots (ve)	5~

a wee bite

Bread and whipped butter (v)	4~
Gordal olives (ve)	3 ⁵⁰
Three Cumbrae oysters, house dressing	7~
Smoked salmon, oyster mayo, rye loaf	7~

fruits of the creel

Saffron mussels
Cumbrae oysters
Langoustines over coals
Gin-cured salmon
Crab tacos
Scallop ceviche

For the table ~ market price

mains

Whole baked sole on the bone, caper butter sauce, baby spinach, lemon	16~
Roasted monkfish, marsala sauce, confit onion bhaji, roasted squash	20 ⁵⁰
Scottish lobster and salmon burger, sweet chilli slaw, pretzel bun, skin-on fries	25~
200g fillet steak, braised onion, smoked tomato chutney, skin-on fries	40~
Choose from: Chunky peppercorn sauce Smoked beef butter Bordelaise sauce	
Roasted celeriac ravioli, tenderstem broccoli, smoked almonds (v)	15~
Charred pepper quinoa, kale, smoked paprika aioli, vegan feta (ve)	14~

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 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 10% 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

