

starters

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| Cullen skink, smoked haddock potato cake, poached egg | 14~ |
| Scallop, pork belly, burnt apple, celeriac, rock samphire | 18 ⁵⁰ |
| Trout pastrami, cornichon, pickled mustard seeds, rye crackers, cress, radish | 14~ |
| Salt-baked celeriac, black garlic, mushroom, puffed spelt (ve) | 11~ |
| Duck ham, duck liver parfait, caramelised fig, orange oil, crouton | 16~ |
| Jerusalem artichoke velouté, black truffle, hazelnut (v) | 11~ |
| Crab and prawn squid ink ravioli, shellfish sauce | 17 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

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| Roasted cauliflower gratin, smoked cheddar and almonds (v) | 6~ |
| Fried potatoes, caramelised onion dip (v) | 6~ |
| House salad (v) | 6~ |
| Skin-on fries (v) | 6~ |
| Charred tenderstem broccoli, romesco, almonds (v) | 6~ |
| Glazed root vegetables (v) | 6~ |

a wee bite

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

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

mains

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|---|------------------|
| Hake Kyiv, chicken and mushroom butter, tarragon emulsion | 28~ |
| Spiced winter squash, goat's curd tortellini, pumpkin seed pesto, kale (v) | 19 ⁵⁰ |
| Charred hispi cabbage, peanut satay, sesame-glazed carrot, coriander (ve) | 18~ |
| Scottish venison haunch, salsify, potato fondant, cavolo nero, blackberry ketchup, juniper jus | 32 ⁵⁰ |
| Blackened Shetland cod, braised leek, bacon crumb, bacon butter sauce | 23~ |
| Whole plaice, caper and brown shrimp butter sauce, samphire | 28~ |
| 6oz Scottish fillet steak, smoked tomato jam, skin-on fries Choose from: Peppercorn sauce Bordelaise Garlic butter | 48~ |

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

