

starters

Grilled octopus, white wine and paprika Ratte potatoes, lime mayonnaise, togarashi	13~
Seared scallops, kimchi butter sauce, sea aster	18 ⁵⁰
Smoked haddock and clam chowder	14~
Cured salmon tartare, ponzu dressing, keta caviar, puffed rice	13 ⁵⁰
Confit duck leg croquette, pickled trompette mushrooms, black garlic	14~
Roasted Jerusalem artichokes, burnt apple purée, walnut, artichoke crisps (v)	10~

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

Fried potatoes, seaweed mayonnaise (v)	6~
Skin-on fries (ve)	6~
Cauliflower gratin, smoked cheddar (v)	6~
Tenderstem broccoli, romesco sauce (ve)	6~
House salad (ve)	6~
Caesar salad	6~

a wee bite

Focaccia and whipped fennel butter (v)	6~
Marinated Gordal olives (ve)	6 ⁵⁰
Three/six Cumbrae oysters Natural Tempura, garlic aioli Fermented chilli and lime	12 ⁵⁰ /25~
Butter bean hummus, harissa, endive (ve)	6~

fruits of iasg

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

Steamed Shetland mussels, chilli, coconut and coriander broth, grilled focaccia, skin-on fries	24~
Grilled monkfish satay, hispi cabbage, pickled carrot, sesame and coriander	32~
Whole plaice on the bone, sauce grenobloise, wilted greens	28~
Confit leek, hen of the woods mushroom, truffled goat's cheese tortellini, smoked leek emulsion (v)	24~
Barbecued pork fillet, braised pig's cheek, sweet potato terrine, kale, cumin jus, pumpkin seeds	26~
250g Campbell's Gold rib-eye steak, confit tomato, watercress, fries Choose from: Chunky peppercorn sauce Smoked bone marrow Chimichurri	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

