



## first wave

|                      |                       |
|----------------------|-----------------------|
| Champagne            | From 13 <sup>50</sup> |
| Oyster Shell Martini | 14~                   |
| Mara Margarita       | 14~                   |

## a wee bite

|  |                 |
|--|-----------------|
| Tapioca and dulse crackers, spiced hummus (ve) | 6~              |
| Gordal olives (ve)                             | 6 <sup>50</sup> |
| Skin-on fries, seaweed mayonnaise (v)          | 6~              |

## seafood snacks

|  |                       |
|--|-----------------------|
| Three/six Cumbrae oysters<br>Natural   Tempura   Chilli and ginger | 12 <sup>50</sup> /25~ |
| Crispy squid tempura, nam jim dip                                  | 11~                   |
| Salt cod croquette, tarragon emulsion                              | 9 <sup>50</sup>       |
| Shetland mussels, toasted focaccia                                 | 14~                   |
| Breaded fish taco, salsa, guacamole                                | 10~                   |
| Salmon and prawn burger, fennel slaw, brioche bun, skin-on fries   | 24~                   |
| Fruits of the creel  | Market price          |

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.



sea the full  
drinks menu

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](http://iasgrestaurant.com) | Give us a ring: 0141 240 1633 | Drop us a note: [iasg.restaurant@ihg.com](mailto:iasg.restaurant@ihg.com)

