



first wave

Champagne	From 12~
Oyster Shell Martini	14~
Mara Margarita	14~

a wee bite

Bread and whipped butter (v)	6~
Tapioca and dulse crackers, spiced hummus (ve)	6~
Gordal olives (ve)	6 ⁵⁰
Skin-on fries, Blackthorn salt (v)	6~
Fried 'nduja and parsley potatoes	6~

seafood snacks

Three/six Cumbrae oysters Natural Tempura Dashi	12 ⁵⁰ /25~
Fish taco, chilli and lime salsa	10 ⁵⁰
Crab fritters, citrus aioli	12 ⁵⁰
Fish scampi, tartare	9 ⁵⁰
Shetland mussel broth, rosemary sharing bread	7 ⁵⁰
Hake Kyiv, bacon butter, charred baby gem, bacon jam	28~

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 | Give us a ring: 0141 240 1633 | Drop us a note: iasg.restaurant@ihg.com

