



first wave

Champagne	From 13 ⁵⁰
Oyster Shell Martini	15~
Mara Margarita	15~

a wee bite

Butter bean hummus, harissa, endive (ve)	6~
Gordal olives (ve)	6 ⁵⁰
Skin-on fries, seaweed mayonnaise (v)	6~
Focaccia and whipped fennel butter (v)	6~

seafood snacks

Three/six Cumbrae oysters Natural Tempura, garlic aioli Apple and kohlrabi	12 ⁵⁰ /25~
Crispy squid tempura, nam jim dip	11~
Salt cod croquette, tartare sauce	9 ⁵⁰
Goan-style Shetland mussel curry, flatbread	16~
Breaded fish taco, habanero salsa, guacamole	10~
Salmon and prawn burger, curried mayonnaise, pickled ginger slaw, fries	24~
Fruits of iasg	Market price

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.



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

