

## a wee bite

Gordal olives (ve)	6 <sup>50</sup>
Cumbrae oysters	Three 12 <sup>50</sup>   Six 25~
Ask us how we're serving our oysters today	
Butter bean hummus, harissa, endive (ve)	6~
Bread and whipped butter (v)	5 <sup>50</sup>

## savoury

Grilled langoustines, garlic and Mara seaweed butter, salad, fries	31~
Ugi Lodge smoked salmon kedgeree, poached egg, crispy shallots	16~
Crab and prawn Thermidor crumpet, crispy kale, Parmesan	19~
Buttermilk waffles, crushed avocado, streaky bacon, poached egg	15~
Seasonal potato gnocchi, shaved vegetarian Parmesan (v) <i>Just ask us what's on today</i>	14~
Minute steak, potato rosti, fried egg, chimichurri	20~
Goan-style Shetland mussel curry, flatbread	16~
Salt cod Benedict, spinach, poached egg, hollandaise	15 <sup>50</sup>
Smoked ham hock, pea velouté, green pea salad	10~

## 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

## sides

Cauliflower gratin, smoked cheddar (v)	6~
Skin-on fries (ve)	6~
Charred hispi cabbage, crème fraîche, anchovy dressing	6~
Bitter leaf and orange salad (ve)	5 <sup>50</sup>
Roasted courgette, sesame, mint, chilli (ve)	6~
House salad (ve)	5 <sup>50</sup>
Fried potatoes, seaweed mayonnaise (v)	6~

## sweet

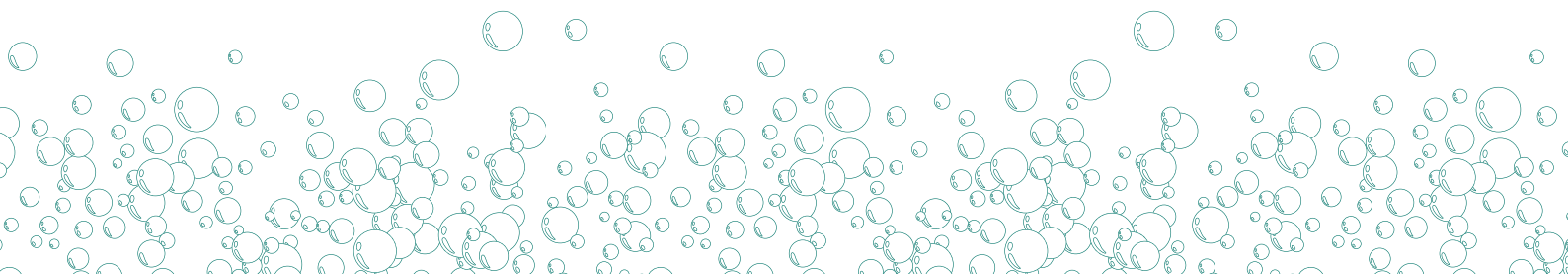
Nutty granola, fruit, yoghurt, honey (v)	8 <sup>50</sup>
Chocolate crèmeux sundae, praline ice cream, hazelnut (v)	9 <sup>50</sup>
Sticky toffee pudding, boozy dates, walnut caramel sauce, whisky and walnut cream (v)	12~
Caramelised banana and peanut butter waffles (v)	9 <sup>50</sup>

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(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)



## drinks

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### bubbles

Moët & Chandon Impérial Brut Champagne	13 <sup>50</sup>
Moët & Chandon Impérial Rosé Champagne	16 <sup>75</sup>
Ruinart Blanc de Blancs Champagne	23~
Divici Organic Prosecco DOC	7 <sup>50</sup>
Copenhagen Sparkling Tea (non-alcoholic)	5 <sup>50</sup>

### cocktails

Bloody Mary	12 <sup>50</sup>
Vodka, peat-smoked tomato juice, Tabasco, Lea & Perrins, celery salt, red wine float	
Virgin Mary	8~
Peat-smoked tomato juice, Tabasco, Lea & Perrins, celery salt	
Mimosa	8 <sup>50</sup>
Prosecco, fresh orange juice	
Bellini	8~
Prosecco, fruit purée of the day	
Rally Fizz	12 <sup>50</sup>
Prosecco, Hendrick's gin, elderflower liqueur, lemon	

### coffee & hot chocolate

Espresso   Double espresso	3~   3 <sup>50</sup>
Americano	4~
Flat white   Cappuccino   Latte	4~
Hot chocolate	4 <sup>25</sup>

### tea

English Breakfast   Darjeeling   Green tea   Herbal infusions	4 <sup>25</sup> per pot
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