

## a wee bite

Bread and whipped butter (v)	4~
Tapioca and dulce crackers, spiced hummus (ve)	5~
Three Cumbrae oysters, Bloody Mary sauce	7~

## savoury

Lobster Benedict, toasted muffin, hollandaise sauce	18 <sup>50</sup>
Smoked salmon, free-range scrambled eggs	13~
Smoked haddock omelette, Mull Cheddar, chives	12~
Oak-roasted salmon kedgeree, free-range poached egg	12~
Orkney crab, herb and potato rosti	14~
Smoked mussel and roasted celeriac risotto	14~
Patatas bravas, vegan feta (ve)	6 <sup>50</sup>
Minute sirloin steak, free-range fried egg, HP jus	15~
Full Scottish breakfast	12~
Pork sausage, back bacon, haggis, black pudding, flat mushroom, plum tomato, tattie scone, free-range eggs (however you fancy them)	
Full veggie breakfast (v)	11~
Avocado, spinach, grilled halloumi, flat mushroom, plum tomato, tattie scone, free-range eggs (however you fancy them)	
Make it vegan: swap in vegan feta and scrambled tofu	

## fruits of the creel

Saffron mussels | Cumbrae oysters | Langoustines over coals  
 Gin-cured salmon | Crab tacos | Scallop ceviche  
 Market price

## sides

Skin-on fries, Blackthorn salt (ve)	3 <sup>50</sup>
Steamed seasonal vegetables (ve)	3 <sup>50</sup>
House salad, lemongrass dressing (ve)	3 <sup>50</sup>

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  @iasg\_restaurant

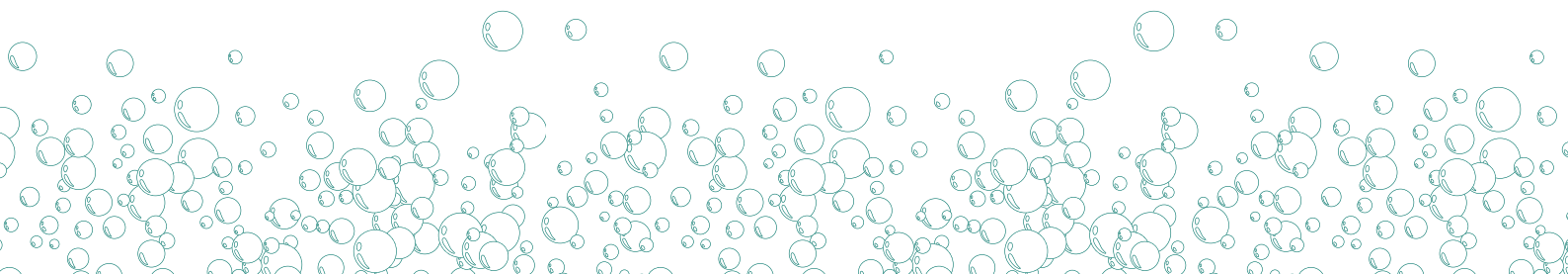
## sweet

Seasonal compote, natural yoghurt, honey granola (v)	5~
Fruit salad (ve)	5~
Pastries ask us what's on today	3~ each
Lemon meringue waffle (v)	6~
Warm banana bread, golden raisins, vanilla crème fraîche (v)	5~
Chocolate brownie, hazelnut and cocoa syrup	6~

(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 10% 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 Brut Impérial Champagne	10~
Moët & Chandon Rosé Impérial Champagne	12~
Ruinart Blanc de Blancs Champagne	18~
Ruggeri Valdobbiadene Prosecco Superiore DOCG	8~
Copenhagen Sparkling Tea (non-alcoholic)	5~

### cocktails

Bloody Mary	12~
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~
Prosecco, fresh orange juice	
Bellini	10~
Prosecco, fruit purée of the day	
Rally Fizz	12~
Prosecco, Hendrick's gin, elderflower liqueur, lemon	

### coffee & hot chocolate

Espresso   Double espresso	2 <sup>50</sup>   3~
Americano	3 <sup>50</sup>
Flat white   Cappuccino   Latte	3 <sup>50</sup>
Hot chocolate	4~

### tea

English Breakfast   Darjeeling   Green tea   Herbal infusions	4~ per pot
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