



nightcaps ~~~~~

Chocolate & Ginger Old Fashioned	15~
Espresso Martini	14~
Cherry Bakewell	15~

desserts ~~~~~

Chocolate delice, cocoa, raspberry, pistachio (v)	12 ⁵⁰
Yuzu and pineapple meringue tart, caramelised white chocolate (v)	12~
Brûléed compressed apricot, white chocolate mousse, almonds, lemon verbena	11~
Sticky toffee pudding, boozy dates, walnut caramel sauce, whisky and walnut cream (v)	12~
Scottish cheese, Arran chutney, quince, rye crackers	15~

hot drinks ~~~~~

Espresso Double espresso	3~ 3 ⁵⁰
Americano	4~
Flat white Cappuccino Latte	4~
Hot chocolate	4 ²⁵
Loose leaf tea	4 ²⁵ per pot
English Breakfast Darjeeling Green tea Herbal infusions	

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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. 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@lhg.com

