



nightcaps ~~~~~

Chocolate & Ginger Old Fashioned 15~

Espresso Martini 14~

Liqueur coffee (just ask the team about liqueurs and spirits)

desserts ~~~~~

Orange and pistachio sponge, vanilla Crowdie cheesecake, candied pistachio (v) 11~

Dark chocolate pavé, caramel mousse, feuilletine crumble (v) 12⁵⁰

Blackberry and apple parfait, caramelised nuts, berries (v) 11~

Salted caramel and miso tart, crème fraîche, sesame tuile (v) 12~

Scottish cheese, Arran chutney, sourdough crackers, quince 15~

hot drinks ~~~~~

Espresso | Double espresso 3~ | 3⁵⁰

Americano 4~

Flat white | Cappuccino | Latte 4~

Hot chocolate 4²⁵

Loose leaf tea 4²⁵ per pot
English Breakfast | Darjeeling | Green tea | Herbal infusions

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. 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

