

a wee bite –

iasg focaccia & whipped fennel butter (v)

6~

Marinated gordal olives (ve)

6.50

Three/Six Cumbrae oysters

12.50/25~

Tempura & garlic aioli/ natural/ seaweed hot sauce

Set Dining Menu

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Jerusalem artichoke velouté, hazelnut, artichoke crisps (v)
Charred mackerel, pickled beetroot, cucumber & crème fraiche
Crispy lamb shoulder, glazed carrot, Chimichurri
Mushroom parfait, pickled shiitake, crispy onion & toasted focaccia (v)

Mains

Salmon and prawn burger, brioche bun, gem lettuce, fennel, caper, and lemon slaw, garlic aioli & Koffman skin on fries

North Sea Hake, seaweed butter, potato gnocchi, tender stem broccoli, smoked mussel 8oz Steak frites, confit tomato, peppercorn sauce & Koffman fries Glazed pork belly, Hen of the wood mushroom, caramelised onion puree, cavolo Nero Grilled Cauliflower steak, miso and cauliflower puree, tahini & harissa (ve)

Sides £6-

Crispy fried potatoes, dashi mayo, crispy onions and sesame (v) Cauliflower gratin, smoked cheese crumble Koffman skin on fries & seaweed mayo (v) iasg house salad (ve) Creamed potato (v)

Dessert

Chocolate and hazelnut cremeux, praline, chocolate crisp (v)
Coconut panna cotta, caramelised pineapple, mango sorbet coconut tuille (ve)
Clava Brie, spiced fruit chutney, sourdough crackers (v)

2 courses £28 or 3 course £33



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

