

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/ seaweed hot sauce/ natural	

starters

Shetland mussels cider, nduja butter, pickled fennel, grilled focaccia	Small 12~ / Large 22~
Seared scallops, cauliflower and miso puree, sesame & chilli butter	18 ⁵⁰
Prawn cocktail, spicy cocktail sauce, gem lettuce, avocado, caviar	13~
Fillet of scotch beef carpaccio, artichoke crisps, truffle emulsion, aged parmesan	14~
Citrus cured smoked salmon, orange, fennel, dill & clementine ketchup	13~
Burrata, smoked almond romesco, pickled beetroot and endive salad (v)	12~

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

cumbrae oysters



This family run company have been operating their own oyster farms on the West Coast of Scotland since 1995.

The Cumbrae Rock is salty on the nose with nutty notes and a coppery finish.

mains

Deep fried North sea cod, chunky tartare, chip shop curry sauce, mushy peas & Koffman chips	22~
BBQ duck breast, smoked beetroot, confit duck leg, kale, spiced duck jus	28~
Confit heritage carrot, cashew nut satay, crispy enoki mushroom, pickled mooli, puffed wild rice (ve)	18~
Seared lamb cutlet, roast carrot, pressed shoulder, chimichurri, chard	30~
Whole roasted plaice, Café de Paris butter, rock samphire	29~
Monkfish, bacon jam, celeriac, seasonal mushroom, bacon butter sauce	32~
from the grill	
Dry-aged beef burger, Swiss cheese, caramelised onions, dill pickle, burger sauce, brioche bun, seasoned skin-on fries	19~
250g Campbell's gold Scottish ribeye	44~
300g Picanha rump steak	35~
All steaks served with confit tomato and skin on fries Choose from: chunky peppercorn, smoked bone marrow butter, chimichurri	

sides

Crispy fried potatoes, dashi mayo, crispy onions and sesame (v)	6~
Cauliflower gratin, smoked cheese crumble (v)	6~
Koffman Skin on Fries & seaweed mayo (v)	6~
BBQ tender stem broccoli, crispy garlic, chilli and hazelnut (ve)	6~
iasg house salad (ve)	6~
Creamed potato (v)	6~

good for the sole



Serving sustainable Scottish seafood is at the heart of everything we do.

That's why 1 on every bill goes to the Firth of Forth Lobster Hatchery, who hatch, rear and release lobsters to ensure stocks remain plentiful for future generations.

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. Game may contain shot. 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@ihg.com

