



nightcaps

Brandy Alexander	15~
Espresso Martini	14~
Liqueur coffee	15~
(just ask the team about liqueurs and spirits)	

desserts

Pistachio sponge, tonka bean cremeux, white chocolate soil, orange confit	9~
Malted chocolate delice, hazelnut crumble, poached pear, praline ice-cream (v)	8 ⁵⁰
Coconut panna cotta, caramelised pineapple, mango sorbet coconut tuille (ve)	8~
Poached blackberry pavlova, mascarpone vanilla cream, blackberry ice-cream, milk crumble (v)	8~
Selection of Scottish cheeses, quince, fruit chutney, sourdough cracker (v)	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

