

ISHKA

DESSERT ALL £6.00

Apple Crumble

Baked apple & plum, golden syrup & coconut crumble, Arran rum & raisin ice cream, apple crisps

Panna Cotta

Vanilla panna cotta, rhubarb mousse, dark chocolate Viennese biscuit, blueberry jam & blueberries

Chocolate & Hazelnut

Rich chocolate ganache, hazelnut sponge, pear puree, pomegranate jelly, chocolate shards

Lemon & Passion

Lemon tart, baked meringue, crushed pistachio nuts, kiwi & passion fruit salsa, Thai micro basil

Orange Trifle

Blood orange jelly, sweet mandarins, raspberry jam Swiss roll sponge, vanilla custard, lightly whipped cream

ISHKA CHEESEBOARD

Create your cheese board to the amount you wish, see board for cheese selection. Served with oatcakes, grapes & chutney.

2 Cheeses	£6.50
3 Cheeses	£8.50
4 Cheeses	£10.50

COFFEE

Flat white	£3
Long black	£3
Single/Db1 macchiato	£2/£2.8
Latte	£3
Cappuccino	£3
Single/Db1 espresso	£1.9/£2.6

SHIBUI TEAS

all £3

English Breakfast	Lung Ching Green
Earl Grey	Moroccan Mint
Peppermint	Chamomile
Berry Hibiscus	
Blueberry Rooibos	

WHISKY/LIQUEURS

Balvenie Doublewood, 40%	£4.2
Glenfiddich 15 YO, 40%	£4.6
Glenmorangie Lasanta, 43%	£5.6
Lagavulin 16 YO, 43%	£5.4
Glenkinchie 12 YO, 43%	£4.2
Naked Grouse, 40%	£3.7
Baileys, 17%	£3
Kahlua, 20%	£3
Drambuie, 40%	£4
Frangelico, 20%	£3
Cointreau, 40%	£3.5

SWEET WINE/PORT

ISHKA dessert wine (please ask server)	£6 (100ml)
Dow's Fine Ruby Port	£3.5
Taylor's LBV 2011	£3.5

All our food is prepared in a kitchen where nuts & cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available on request. Some of our dishes may contain alcohol. Please ask a member of staff for further information if you are concerned. A discretionary 10% service charge is added to the bills of 6 or more.