

# ISHKA

## DESSERT ALL £6.00

### Vanilla & Pear

*Vanilla & honey mousse, poached pear, granola crumble, butterscotch sauce*

### Brownie & Praline

*Chocolate praline pieces, chocolate brownie, Arran raspberry sorbet, pistachio nut soil*

### Panna Cotta

*Blueberry panna cotta, toasted coconut & almonds, passion fruit puree, micro mint*

### Apple Crumble

*Apple & cinnamon compote, oat shortbread topping, Arran traditional ice cream*

### Banoffee

*Crushed biscuit base, caramel sauce, fresh sliced banana, vanilla whipped cream*

## ISHKA CHEESEBOARD

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

## TEAS all £3

English Breakfast	Green
Earl Grey	Chamomile
Peppermint	Berry

Decaf Coffee & Tea available

## WHISKY/LIQUEURS

Shackleton, 40%	£4.2
Glenfiddich 15 YO, 40%	£4.6
Glenmorangie, 43%	£4
Benriach, Speyside 10 YO, 43%	£4.3
Baileys, 17%	£3
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	£4.5
Colosia Fino Sherry	£4
Quinta de la Rosa, white X-Dry	£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.