# $ISHK\Lambda$

#### **DESSERT ALL £6.00**

Vanilla & Pear

Vanilla & honey mousse, poached pear, crushed granola oat crumble, butterscotch sauce

**Brownie & Praline** 

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

Panna Cotta

White chocolate & blackberry panna cotta, toasted coconut & almonds, passion fruit puree

Fig & Flapjack

Oat flapjack, Espritz liqueur yoghurt & soft cheese cream, figs & pomegranate seeds, Arran tradional ice cream

Banoffee

Crush biscuit base, salted caramel sauce, fresh sliced bananas, vanilla whipped cream

£1.9/£2.6

#### **ISHKA CHEESEBOARD**

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

2 Cheeses £6.50

3 Cheeses £8.50

4 Cheeses £10.50

## COFFEE SHIBUI TEAS all £3

Flat white	£3	English Breakfast	Lung Ching Green
Long black	£3	Earl Grey	Moroccan Mint
Single/Dbl macchiato	£2/£2.8	Peppermint	Chamomile
Latte	£3	Berry Hibiscus	
Cappuccino	£3	Blueberry Rooibos	

## WHISKY/LIQUEURS

Single/Dbl espresso

Shackleton, 40%	£4.2
Glenfiddich 15 YO, 40%	£4.6
Glenmorangie, 43%	£4
Benriach, Speyside 10 YO, 43%	£4.3
Baileys, 17%	£3
Drambuie, 40%	£4
Frangelico, 20%	£3
Cointreau, 40%	£3.5
Cherry Marnier	£3

### **SWEET WINE/PORT**

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