MARKET MENU
5-6.30pm MON - FRI
2 COURSE $£ 17.503$ COURSE $£ 22$

## STARTER

Pulled Pork
Pulled pork risotto balls, cumin spiced tomato jam
ISHKA Soup
Seasonal soup, handcrafted bread
Scottish Mussels
Scottish mussels, garlic \& onion, white wine cream sauce, toasted bread

## Halloumi

Crispy halloumi, mixed baby leaf, orange, spring onion \& pomegranate
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MAINS
Chicken
Chargrilled chicken, new potatoes \& smoked pancetta, mushrooms, spinach \& cream sauce
Hake
Baked hake fillet, roasted root vegetables, sliced garlic courgettes, curried cauliflower puree
Bavette
Chargrilled bavette steak, skinny fries \& mixed baby leaf salad
Aubergine \& Courgette
Roasted aubergine, courgette \& spinach, aubergine puree, conchiglie pasta, mixed leaf salad

## ISHKA Beef Burger

Beef burger, Arran smoked cheddar, toasted bun, ISHKA coleslaw, skinny fries \& mixed leaf salad

## DESSERT

## Praline \& Brownie

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

## Panna Cotta

Blueberry panna cotta, toasted coconut \& almonds, passion fruit puree
Banoffee
Crushed biscuits, caramel sauce, sliced banana, vanilla whipped cream
Skinny Fries Sweet Potato Fries Mixed Vegetables Garlic Bread All £3.50

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 more. ${ }^{* *}$ the parmesan we use is suitable for vegetarians.

