

to finish

yoghurt & vanilla pannacotta with honey & pistachio roasted yellow peaches, fresh raspberries

white chocolate & coconut cheesecake with roasted banana & butterscotch

fresh strawberries from Wester Hardmuir Farm with strawberry sorbet, hot brioche & cream

vanilla crème brulee

warm pecan pie with vanilla ice cream

hot baked lemon meringue pie.....please allow 10mins

triple chocolate praline tart with honeycomb ice cream

affogato – vanilla ice cream with a shot of espresso & liqueur of your choice

all sweets are 7.45

our cheeseboard is from Rory Stone of Highland Fine Cheeses in Tain 8.95

Rory's current selection is:

St. Duthac. A soft, yielding blue made with ewe's milk. Slightly spicy but none too dominant, a great one to try if you've been put off with strong blue in the past as this is a nice cheese that incidentally happens to be blue.

4 Ewe's Cheddar. A farmhouse cheddar style made with traditional rennet so not suitable for vegetarians. Matured in cloth for a year this ewe's milk cheddar can develop a slight crunch and has fruity even coconut notes.

Fearn Abbey Brie. A ewe's milk camembert really, made with traditional French, Normandy cultures and moulds to give a fairly typical smooth curd and meaty flavours.