

to finish

warm polenta, almond & lemon cake with crème fraiche & caramelised blood oranges

new season Yorkshire rhubarb sorbet with vanilla cream & warm brioche

pavlova with passion fruit curd, mango sorbet & vanilla cream with shaved coconut

honeycomb ice cream with caramel popcorn, rich chocolate & pedro ximenez sauce

vanilla crème brûlée

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

triple chocolate praline tart with chilled zabaglione

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

all sweets are 7.95

our cheeseboard is from Rory Stone of Highland Fine Cheeses
in Tain 9.95

Rory's current selection is:

Blue Murder. Made from Holstein Fresian cows and designed to be a very approachable blue, slightly steely and hints of blue saltiness. Not a strong, rip your tongue out blue, more in keeping with milder French or Italian 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.

Minger. A small soft washed rind style in keeping with Pont l'evêque, Epoisse styles. 90% of the flavour comes from the *brevi* bacterium that lives on the rind. Produced in a similar way to camembert but during maturation the curd is washed in a brine solution with this particular bacterium that grows in the surface.

Fat Cow. A washed rind but semi hard. The curd is washed half way through the cheese making process with hot water to slow down the cultures that acidify the milk. This makes a more rubbery texture as you keep all the calcium in the cheese. The rind is formed through regular application of *brevi* in brine and requires a minimum 3 mth maturation period.