

to finish

yoghurt pannacotta with sumac roasted strawberries from  
Wester Hardmuir Farm

triple chocolate praline tart with chilled zabaglione

*Wester Hardmuir Farm* strawberry & raspberry sundae with  
pistachio cream, white chocolate & crisp meringue

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

vanilla crème brulee

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

white chocolate & coconut cheesecake with roasted banana &  
butterscotch sauce

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.