

to finish

Sicilian blood orange & white chocolate mousse tart with pistachio

triple chocolate praline tart with honeycomb ice cream

yoghurt & vanilla pannacotta with new season Yorkshire rhubarb  
& passion fruit

white chocolate & coconut cheesecake with roasted banana &  
butterscotch sauce

pavlova with passion fruit curd, vanilla cream & fresh mango sorbet

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

sticky toffee pudding with vanilla ice cream

vanilla crème brulee

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, Epoise 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.