

to finish

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

triple chocolate praline tart with honeycomb ice cream

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

vanilla crème brulee

baked Basque cheesecake with fresh berries

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

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.