

to finish

pavlova with fresh raspberries from Wester Hardmuir Farm, pistachio & white chocolate

chocolate mousse torte with passion fruit

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

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

vanilla crème brulee

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

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

all sweets are 7.95, cheese 11.95

our cheese course is chosen by Jill Clark who runs the award winning Connage Highland Dairy in Ardersier. Their amazing temperature controlled cheese room is a must visit ! This month Jill has selected,

Tomme de Savoie - Tomme literally means “wheel” or “round” of cheese. Tommes may come in various guises and milks from across France. This one is from the stunning mountainous region of Savoie and originated as a by-product of making large mountain cheeses such as Beaufort. Made from semi-skimmed milk, the flavour is clean, milky and buttery. Enjoy with a glass of champagne !

Drunken Goat – a DOP goat cheese (murcia al vino) from the Murcia region of southeast Spain. The purple rind develops in a red wine bath, which also gives the semi firm cheese a slightly fruity flavour and definite wine aroma. The taste suggests the sharp tang commonly associated with goat cheese, but in a mellow "I-want-everyone-to-like-me" sort of way. Would be rude not to have with a glass of red !

Aged Gouda – a 24 month aged Gouda made by Jills husband Callum in Ardesier using pasteurised cows milk. Nutty and creamy with a lovely salt crystallisation throughout. A very special cheese indeed which we are delighted to be able to offer. Perfect with our Olerasay dessert wine.