

warm mince & almond tart with brandy butter & custard

pavlova with new seasons rhubarb, vanilla cream & passionfruit

yoghurt ice cream sundae with salted caramel sauce, coconut & lime madeleine

triple chocolate praline tart with honeycomb ice cream

white chocolate & coconut cheesecake with roasted pineapple & butterscotch

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

vanilla crème brulee

all sweets are 9.95 cheese 13.95

our cheese course is chosen by Jill Clark who runs the award winning Connage Highland Dairy in Ardesier. Their amazing temperature controlled cheese room is a must visit! This month Jill has selected cheese 13.95

*Delice de Bourgogne* – a decadent triple-cream cheese. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture. Delice de Bourgogne is made by adding creme fraiche to full fat cows milk. It has a white bloomy rind which has a mushroomy smell that contrasts nicely with the buttery, tangy notes of the cheese.

*Aged Gouda* – a 12 month aged Gouda made by Jills husband Callum in Ardesier using pasteurised cows milk. Sweet and creamy when young, developing a more robust flavour with the extra months of age. A very special cheese indeed which we are delighted to be able to offer. Perfect with one of our dessert wines. A Scottish take on a Dutch classic.

*Montagnolo Affine* - a surface-ripened, triple cream cheese made by Käserei Champignon in the Allgau region of Germany. Aged at low temperature, and cold-maturation process, using pasteurised cows milk, it slowly develops aromatic, consistent and spicy flavour. The creamy paste with blue veins has a distinctive, sweet aroma. Fantastic with a medium bodied red wine.