

steamed marmalade pudding with vanilla custard

yoghurt panna cotta with Sicilian blood orange, rhubarb, passion fruit & pistachio

hot baked lemon meringue pie please allow 10mins

white chocolate & coconut cheesecake with roasted pineapple & butterscotch

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

vanilla crème brulee

warm pecan pie with vanilla ice cream

honeycomb ice cream sundae with caramel popcorn & rich chocolate sauce

all sweets are 11.95 cheese 14.95

Our cheese selection 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

Brie de Meaux AOC - a full and fruity raw milk cheese, traditionally made to artisan methods. A soft, unctuous texture with easy yet complex, nutty flavours, which pairs well with honey. Granted AOC status in 1980, Brie de Meaux can only come from a tightly defined area in the Ile-de-France near Paris, a region that has maintained its rural traditions and hand-crafted production.

Connage Gouda with Cumin – handcrafted on the family farm, by the shores of the Moray Firth from home produced milk this is a pasteurised semi hard creamy cheese with a light eastern flavour from the infused cumin seeds. Great with a glass of Ben Rye !

Gorgonzola Dolce DOP - The word “Dolce” meaning “sweet” in Italian. This cheese originates from the 12th century where it took its name from a small town in Lombardy near Milano. Pale and incredibly soft cheese with speckled blue veins running throughout. Made with unpasteurised Cows milk. Traditionally ‘blued’ and ripened in rooms known as ‘purgatory’ where the temperature is kept around 72 degrees Fahrenheit and humidity at a high 95%. Perfect with a vintage Tawny !