

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 treacle tart with vanilla ice cream

twice baked chocolate mousse with milk ice cream & hazelnut praline

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

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.

Whin Yeats Wensleydale - Tom and Clare Noblet turned to cheesemaking when a steep fall in milk prices in late 2014 made the viability of their beautiful Whin Yeats dairy farm seem increasingly tenuous. Cheese, they thought, would offer a way of adding value to the exceptional milk of their pedigree Holstein cows, so they signed up for cheese making courses and began building themselves a dairy. The farm looks out over the Lake District on one side and the Yorkshire Dales on the other. Aged for two to three months and made with unpasteurised cow's milk, this Wensleydale-style cheese made with a traditional recipe is mild with buttery flavours and hints of mushroom and lemon, and has a pliant texture

Montagnolo Affine - a blue, triple crème soft cheese made in the Allgau region of Germany. It is surface ripened and marbled with blue veins and has a grey natural crust. Aging at a low temperature allows the cheese to mature slowly and develop its aromatic and spicy flavour. Rich and decadent, Montagnolo Affine has buttery slightly piquant taste that pairs well with medium to full-bodied red wines.