

pavlova with passion fruit curd, mango sorbet & vanilla cream with shaved coconut

yoghurt panna cotta with sumac roasted new season strawberries, toasted almond & mint

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

fresh strawberries from Wester Hardmuir Farm with vanilla ice cream, honey & pistachio

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.

Cornish Yarg - is an elegant artisan cheese with a mellow flavour and striking appearance. This unique handmade cow's milk cheese has a semi-firm, slightly crumbly yet bouncy texture and a sweet flavour. Wrapped in nettles for an attractive finish and distinctive taste.

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.