

## TO FINISH

vanilla crème brûlée

glazed blood orange tart with crème fraîche

cannoli – Sicilian pastries with ricotta, choc chip & pistachio

hot baked queen of puddings with rhubarb jam ... allow 10 mins

white chocolate & passion fruit sundae with cream cheese ice cream & crisp meringue

triple chocolate praline tart with honeycomb ice cream

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

all sweets are 6.95

our cheeseboard is from Rory Stone of Highland Fine Cheeses in Tain 8.90

Rory's current selection is

St. Duthac. A soft, yielding blue made with ewe's milk. Slightly spicy but none too dominant, a great one to try if you've been put off with strong blue in the past as this is a nice cheese that incidentally happens to be blue.

4 Ewe's Cheddar. A farmhouse cheddar style made with traditional rennet so not suitable for vegetarians. Matured in cloth for a year this ewe's milk cheddar can develop a slight crunch and has fruity even coconut notes.

Fearn Abbey Brie. A ewe's milk camembert really, made with traditional French, Normandy cultures and moulds to give a fairly typical smooth curd and meaty flavours.