

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

Wester Hardmuir raspberry & pistachio tartlet with lemon & vanilla creme
pavlova with sumac roasted strawberries and chantilly cream

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 brûlée

warm sticky toffee pudding with vanilla ice cream

all sweets are 10.95 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 aux Truffle d'ete – french Brie with the addition of a layer of Mascarpone
and Black Truffles. Subtle & not over powering this is a luxurious combination to be
savoured with a glass of chilled champagne P

Connage Gouda with cumin seeds – 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 cumin seeds. Great with a glass
of Ben Rye! P & V

Fourme d'Ambert - dating back to the Roman period, making it one of the oldest
of all the French cheeses, this is an absolutely beautiful blue cheese with a lovely
smooth, soft texture and refined blue flavour. It's no surprise that it is often referred
to as the 'connoisseurs blue cheese. Great with a glass of sweet wine!

P - Pasteurised V - suitable for Vegetarians