

warm almond, lemon & polenta cake with spiced plums & crème fraiche

pavlova with Wester Hardmuir berries, chantilly cream & bramble sorbet

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 brulee

warm pecan pie with vanilla ice cream

all sweets are 11.95 cheese 14.95 P - Pasteurised V - suitable for Vegetarians

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* - decadent triple cream cheese made by Fromagerie Lincet in the Burgundy region of France. 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 and 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.

*Hebridean Blue* - Made by Jeff and Chris Reid on the Isle of Mull, this could quite possibly be the bluest blue in the land (Britain that is). It's mature with the strength of a highlander. Spicy, salty and creamy. Hebridean Blue is one of Scotland's most iconic cheeses. If you love blue, you will love this!

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