



DESSERTS

Apple Crumble

Apples cooked in cinnamon & sugar, topped with crumble & baked until golden, served with cream

£9.50

Hot Chocolate & Peanut Butter Pudding

Melt in your mouth Duncano's decadence with salted caramel ice cream

£9.50

Chef's Homemade Ice Cream (gf)

Vanilla, Strawberry, Scottish Tablet, Salted Caramel

1 scoop £4.50

2 scoops £6.00

3 scoops £7.00

Crème Brûlée (gf)

Vanilla custard baked with a caramelised glaze

£9.50

Affogato

A shot of coffee served with a scoop of homemade vanilla ice cream & almond biscotti

£6.00

Lemon Sorbet (gf / df)

£4.00

Sticky Toffee Pudding

Dates & coffee traditional sponge served with salted caramel sauce & a scoop of homemade vanilla ice cream

£9.50

Cheese Plate*

A selection of cheddar, blue cheese, & Brie, served with chutney, quince, grapes & crackers

£11.00

AFTER DINNER DRINKS

Espresso Martini

£9.50

Li quers

£3.40

Kopke Ruby Port

£3.40 (glass)

A 10% Service Charge will be added to table of 6 or more.

Please note dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.

* Can be made gluten-free (gf).