



THE  
**ROCKS**  
AT DUNBAR

## Dinner Menu

### STARTERS

**NORTH SEA FISH CHOWDER £8**

**INDIAN SPICED CHICKEN LIVERS £8**

chilli onions, paratha bread, mint & cucumber riatia

**THREE LITTLE PIGS £9**

slow cooked pork slider, ham hock and leek pie, home made black pudding

**DUNBAR CRAB TOASTIE £9**

with dill & horseradish

**DUCK LIVER PATE £7**

mandarin chutney, brioche soldier

**BELHAVEN SMOKED HADDOCK & LEEK RISOTTO £8**

with poached egg

**GOATS CHEESE CROTIN £8**

pearl barley, beetroot & apple

**CAULIFLOWER FRITTERS £7**

red devil cheese fondue

### MAINS

**BELHAVEN FISH PIE £16**

market fresh fish & shellfish in a tarragon cream sauce topped with mash & gruyere cheese crumb, wee pot of peas

**PIG ON A PLATE £21**

twice cooked belly pork, slow braised pigs cheek, prosciutto wrapped pork fillet, black pudding, apple

**FISH & CHIPS SMALL £13, LARGE £15**

battered eyemouth line caught haddock, mushy peas, Barry's triple cooked chips

**CHILLI CON CARNE £12**

tortilla, rice

**LAMB THREE WAYS £25**

boned and rolled shoulder, lamb cutlet, wee shepherd pie, pea & mint puree, dauphinoise potatoes

**VENISON FILLET £26**

celeriac and truffle oil puree, pickled wild mushrooms, oat crust hornigs haggis, roast garlice dauphinoise

**JOHN GILMOUR'S 28 DAY AGED STEAK FILLET £32, RIBEYE £27**

served with roast plum tomato, portobello mushrooms

### DESSERTS

£7 EACH

**LEMON POSSET**

fresh raspberries, shortbread

**ECCELFECHAN TART**

clotted cream ice cream & custard

**STICKY TOFFEE PUDDING**

honeycomb ice cream, butterscotch sauce

**PROPER SHERRY TRIFLE**

**CHOCOLATE FONDANT**  
with salted caramel ice cream

**RHUBARB & APPLE CRUMBLE**

homemade custard

**SELECTION OF SCOTTISH CHEESES**

chutney, grapes and celery with Scottish oatcakes