



THE
ROCKS
AT DUNBAR

Lunch Menu

STARTERS

NORTH SEA FISH CHOWDER £8

INDIAN SPICED CHICKEN LIVERS £8

chilli onions, paratha bread, mint & cucumber raita

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

CALVES LIVER £14

bubble & squeak, roast shallots red wine jus

JOHN GILMOUR'S PORK SAUSAGE £13

champ potatoes, onion gravy, beer battered onion rings

BELHAVEN FISH PIE £16

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

ROCKS BURGER £15

pork & beef pattie, plum tomato, mustard relish, skinny fries, onion rings

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

CHICKEN BREAST IN PANKO BREADCRUMBS £16

lyonnaise potatoes, fried egg

LAMB THREE WAYS £25

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

GAME SUET PUDDING £19

pickled red cabbage

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