



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 CROSTINI** £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