Lunch Menu

STARTERS

CHEF’S SOUP OF THE DAY £6
CHICKEN, HAM & APRICOT PRESS £7
chicken liver pate, piccalilli fritter
INDIAN SPICED, LAMB CUTLETS £8
coriander, harissa yoghurt, pomegranate seeds
MOULES MARINIER £8/£14
white wine garlic cream, toasted garlic bread

DUNBAR CRAB TOASTIE £9
with dill and horseradish
VEGGIE TACOS £7
butternut squash puree, sun blushed tomato
tapenade, figs, fresh chilli, micro coriander
BELHAVEN SMOKED HADDOK & LEEK RISOTTO £8/£14
soft poached hen’s egg

MAINS

PIG ON A PLATE £21
twice cooked belly, slow braised pig’s cheek,
prosciutto wrapped pork fillet, black pudding,
apple puree
ROCKS BURGER £15
crispy macaroni cheese ball, smoked Aryshire
bacon, beef tomato, little gem leaf, brioche bun,
mustard mayo, skinny fries, beer battered
onion rings
PAN SEARED LAMB’S LIVER £13
proper gravy, cavalo nero, creamy mash
SPICED LAMB SHOULDER £15
chick pea, coriander & madras sauce,
sticky coconut rice, poppadum’s

PORK & LEEK BANGERS £14
champ mash, proper gravy, beer battered
onion rings
BEER BATTERED HADDOK £15
triple cooked chips, mushy peas & tartare sauce
JOHN GILMOUR’S 28-DAY AGED
RIBEYE STEAK £27
Served with roast plum tomato,
portobello mushroom, peppercorn sauce
& triple cooked chips
FREE RANGE CHICKEN BREAST £16
sautéed potatoes, Spanish chorizo, black olive
mayo, basil pesto
BETROOT WELLINGTON £12
seared baby potatoes, tender stem broccoli,
horseradish & celeriac purée

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

All dishes subject to availability