



THE  
**ROCKS**  
AT DUNBAR

## Dinner Menu

### STARTERS

**CHEF'S SOUP OF THE DAY** £6

**DUNBAR CRAB TOASTIE** £9  
with dill and horseradish

**CHICKEN, HAM & APRICOT PRESS** £7  
chicken liver pate, piccalilli fritter

**VEGGIE TACOS** £7

butternut squash puree, sun blushed tomato tapenade, figs, fresh chilli, micro coriander

**GOATS CHEESE CROTIM** £8

pearl barley, beetroot and apple

### MAINS

**PIG ON A PLATE** £21

twice cooked belly, slow braised pig's cheek, prosciutto wrapped pork fillet, black pudding, apple puree

**FREE RANGE CHICKEN BREAST** £16

sautéed potatoes, Spanish chorizo, black olive mayo, basil pesto

**JOHN GILMOUR'S 28-DAY AGED RIBEYE STEAK** £27

Served with roast plum tomato, portobello mushroom, peppercorn sauce & triple cooked chips

**BEETROOT WELLINGTON** £12

seared baby potatoes, tender stem broccoli, horseradish & celeriac puree

**ROCKS BURGER** £15

crispy macaroni cheese ball, smoked Ayrshire bacon, beef tomato, little gem leaf, brioche bun, mustard mayo, skinny fries, beer battered onion rings

**MARKET FRESH FISH PIE** £15

cod, salmon & Belhaven smoked haddock, tarragon, parsley & lemon cream, mature cheddar cheese mash

### 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