

Dinner Menu



Nibbles

- Tempura Cauliflower – Curry Mayo 5
 Battered Whitebait – Lemon Mayo 5
 Harlequin Olives 6
 Breaded Halloumi – Smoked Paprika & Honey 5

Starters

- Garden Pea Soup | Crusty Bread 8.5**
 Mackerel Rillettes | Cucumber – Fennel – Bread Crisps 10**
 Smoked Chicken Breast | Sweetcorn Salad – Avocado Puree – Puffed Potato 11.5
 Parmesan & Truffle Risotto | Chive – Parmesan Crisp 9
 Brixham Crab | Watermelon – Pickled Samphire – Lemon 13

Mains

- Spiced Cauliflower | Coconut & Coriander Dhal – Hazelnut Dukkha 22**
 Confit Pork Belly | Ham Hock & Black Pudding Croquette – Beetroot – Apple – Red Wine Jus 23.5**
 Gilthead Bream | Dill Gnocchi – Leek – Lobster Velouté 22.5
 Devonshire Lamb Rump | Celeriac & Potato Terrine – Garlic Puree – Pickled Blackberries – Red Wine Jus 28.5
 10oz Rump Steak | Skin on Fries – Wild Mushrooms – Smoked Tomato Ketchup - Watercress 27.5

Rock Inn Pub Classic

- Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 18

Sides

- Skin on Fries 5 // Spring Greens – Butter – Black Pepper 4.5
 Chantenay Carrots – Honey Cumin 4.5
 Sugar Snaps – Confit Shallot – Butter 5

Desserts

- Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9**
 Lemon Parfait | Aerated White Chocolate – Ginger & Apple Jelly – Blackberry Sorbet 10**
 Ginger Crème Brulé | Carrot Cake – Cream Cheese Ice Cream 10
 Milk Chocolate Mousse | Feuilletine – Vanilla – Coffee & Salted Caramel 10.5
 Cheese Board | Biscuits – Pickled Celery – Devon Chutney 11.5

**Items are available on our Set Menu

2 Courses 29.5

3 Courses 34.5

All of our meat is served pink unless requested otherwise

Allergy information: some of our food may contain nuts and other allergens

*If you have any special dietary requirements, please speak to
 a member of our team who can advise you on your choice*

A discretionary service charge of 10% will be added to your final bill