

Sunday Lunch Menu

the rock inn
Haytor Vale - Dartmoor National Park
★ ★ ★ ★



Nibbles

House Bread – Olive Oil & Balsamic 4
Tempura Cauliflower – Curry Mayo 4.5
Battered Whitebait – Lemon Mayo 5

Harlequin Olives 6
Hake & Chive Fishcake - Smoked Paprika &
Honey 5

2 Courses £29.50 / 3 Courses £34.50

Starters

Sweet Potato, Red Pepper & Smoked Paprika Soup | Crusty Bread
Parmesan & Truffle Risotto | Chive – Parmesan Crisp
Ham Hock Ballotine | Apple – Crispy Skin – The Rock's Brown Sauce
Brixham Scallops | Salt-Baked Celeriac – Lobster Velouté (£4 Supplement)
Smoked Salmon Mousse | Cucumber – Avocado Puree

Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Treacle-Braised Brisket Yorkshire Pudding –
Seasonal Vegetables – Gravy
Roast Pork Loin | Roast Potatoes – Seasonal Vegetables – Gravy – Apple Sauce
Pecan & Almond Nut Roast | Roast Potatoes – Seasonal Vegetables – White Wine Velouté
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce
Start Point Hake | Saffron Potatoes – Chorizo – Gremolata - Caper
Parmesan & Truffle Polenta | Butternut Squash – Hazelnut – Blue Cheese

Sides

Skin on Chips 4.5 // Seasonal Vegetables – Garlic Butter 4.5

Desserts

The Rock Inn “Snickers Bar” | Roasted Banana Ice Cream
Custard Tart | Garden Rhubarb Sorbet
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
Cheese Board | Biscuits – Pickled Celery – Devon Chutney
Heather Honey Parfait | Pear – Gingerbread – Pear & Honey Sorbet

I Course Option Available 24.50

*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