

# Sunday Lunch Menu

the rock inn  
Haytor Vale - Dartmoor National Park  
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## Nibbles

House Bread – Olive Oil & Balsamic 4  
Monkfish Scampi – Lemon Mayo 6  
Battered Whitebait – Tartare 5

Harlequin Olives 6  
Beef Bolognese Arancini – Parmesan 5  
Tempura Cauliflower – Curry Mayo 5.5

**2 Courses £29.50 / 3 Courses £34.50**

## Starters

Spiced Pumpkin Soup | Cheese Scone with Pumpkin Seeds  
Whipped Goats Cheese | Fig – Chicory – Honey Granola  
Braised Lamb Shoulder | Sourdough Crumpet – Tempura Anchovy – Lamb Jus  
Smoked Sladesdown Duck Breast | Pickled Carrot – Blackberry – Walnut Oil  
Brixham Scallops | Baked Apple – Black Pudding – Crispy Caper (*£4 Supplement*)

## Mains

Roast Devonshire Sirloin of Beef | Roast Potatoes – Treacle-Braised Brisket Yorkshire Pudding –  
Seasonal Vegetables – Gravy  
Confit Pork Belly | Roast Potatoes – Seasonal Vegetables – Gravy – Baked Apple Puree  
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 | Lemon & Chive Risotto - Parmesan  
Butternut Squash Gnocchi | Basil Pesto – Blue Cheese – Onion Puree – Hazelnuts

## Sides

Skin on Chips 4.5 // Parmesan Fries 5.5

## Desserts

Dark Chocolate Marquise | Heather Honey Chantilly - Hazelnut Praline Ice Cream  
Clotted Cream Parfait | Apple Compote – Oat Crumble – Toasted Almond Ice Cream  
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream  
Cheese Board | Biscuits – Pickled Celery – Devon Chutney

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*