

Dinner Menu



Nibbles

- Battered Whitebait – Tartare 5
 Harlequin Olives 6
 Beef Bolognaise Arancini – Parmesan 5
 Tempura Cauliflower – Curry Mayo 5.5

Starters

- Roasted Parsnip & Heather Honey Soup | Truffle - Cheese Scone 8.5**
 Whipped Goats Cheese | Fig – Chicory – Honey Granola 9**
 Braised Pig Cheek | Baked Cauliflower Puree – Pickled Shallot 11.5
 Smoked Sladesdown Duck Breast | Pickled Carrot – Beetroot – Walnut Vinaigrette 11
 Brixham Crab | Sourdough Crumpet – Lobster Butter – Chive Oil 14

Mains

- Salt-Baked Celeriac | Shallot Marmalade – Garlic Puree – Hazelnut – Crispy Kale 22**
 Peppered Pork Tenderloin | Black Pudding Croquette – Roast Hispi Cabbage – Apple – Red Wine Jus 23.5**
 Pan-Fried Hake | Potato Terrine – Parsnip Puree – Leek – Truffle Beurre Blanc 22.5
 10oz Rump Steak | Skin on Fries – Wild Mushrooms – Peppercorn Sauce - Watercress 27.5
 Devon Lamb Rump | Smoked Mash – Honey-Roasted Carrot – Red Cabbage Ketchup – Red Wine Jus 28.5

Rock Inn Pub Classic

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

Sides

- Skin on Fries 5
 Kale – Garlic Butter 4.5
 Roasted Beetroot – Chilli 4.5
 Tenderstem Broccoli – Parmesan - Almond 5 / Mixed Leaves – Thyme Dressing 4

Desserts

- Muscovado Sugar & Buttermilk Parfait | Gingerbread – Amaretto - Apple 10**
 Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9**
 Dark Chocolate Marquise | Heather Honey Chantilly - Hazelnut Praline Ice Cream 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