

Dinner Menu



Nibbles

- Battered Whitebait – Lobster Mayo 5
 Harlequin Olives 6
 Tempura Cauliflower – Curry Mayo 5.5
 Pork, Mustard & Cheddar Croquette 5
 Tempura Halloumi – Honey Mayo 5.5

Starters

- Parsnip, Apple & Chestnut Velouté | Parsnip Crisps - Candied Chestnuts 8.5**
 Jerusalem Artichoke & Pearl Barley Risotto | Truffle – Parmesan – Chive Oil 9**
 Ham Hock, Sage & Caramelised Onion Terrine | Potato Bread, Mustard Vinegarette 10.5
 Smoked Chicken Breast | Asian Slaw – Wasabi Emulsion – Toasted Sesame 10.5
 Gin-Cured Salmon | Dill Mayo – Lemon – Fennel 11

Mains

- Roscoff Onion Tarte Tatin | Cheddar Mash – Roast Carrot 22**
 Peppered Pork Tenderloin | Black Pudding Croquette – Roast Hispi Cabbage – Apple – Red Wine Jus **
 Pan-Fried Bream | Brown Crab Croquette – Creamed Sprouts – Lobster Bisque Sauce 22.5
 10oz Rump Steak | Skin on Fries – Wild Mushrooms – Peppercorn Sauce - Watercress 27.5
 Braised Beef Short Rib | Fondant Potato – Caramelised Onion – Red Cabbage Ketchup – Red Wine Jus 25.5

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
 Red Cabbage 4.5
 Tenderstem Broccoli – Parmesan - Almond 5

Desserts

- Mincemeat Frangipane Tart | Orange Ice Cream 10**
 Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9**
 Dark Chocolate Marquise | Hazelnut Caramel – Almond 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