

Sunday Lunch Menu

the rock inn
Haytor Vale - Dartmoor National Park
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Nibbles

Battered Whitebait – Lemon Mayo 5
Harlequin Olives 6
Tempura Cauliflower – Curry Mayo 5.5
Breaded Halloumi – Honey Mayo 5.5

2 Courses £29.50 / 3 Courses £34.50

Starters

Gin-Cured Salmon | Dill Mayo – Grapefruit – Salted Cucumber
Salt Baked Beetroot | Horseradish – Pickled Golden Beetroot – Shallot Marmalade – Puffed Pearl Barley
Sweet Potato, Coconut & Chilli Velouté | Crusty Bread
Smoked Duck Breast | Pear Puree – Pickled Red Cabbage - Walnut
Brixham Scallops | Celeriac – Apple – Pork Cheek (*£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 – Apple Puree
Pecan & Almond Nut Roast | Roast Potatoes – Seasonal Vegetables – White Wine Velouté
Gilt-Head Bream | Chive Croquette - Cauliflower – Caper & Rasin Puree
Cheddar & Leek Tart | Dauphinoise – Tenderstem – Roast Garlic Puree
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare

Sides

Skin On Fries 5 // Mixed Vegetables – Garlic Butter

Desserts

Heather Honey Pannacotta | Dark Rum – Fig – Gingerbread – Honeycomb
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
Dark Chocolate Marquise | Salted Caramel – Peanut – Banana Ice 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