

Dinner Menu



Nibbles

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

Tempura Cauliflower – Curry Mayo 5.5
Beef Kofta – Spiced Yoghurt 5

Starters

Mackerel Rillettes | Pickled Fennel – Lemon – Smoked Paprika Tapioca 11**
Salt Baked Beetroot | Horseradish – Pickled Golden Beetroot – Shallot Marmalade – Puffed Pearl Barley 10.5**
Tomato & Roasted Red Pepper Velouté | Crusty Bread 8.5
Brixham Scallops | Celeriac – Apple – Pork Cheek 15
Smoked Duck Breast | Pear Puree – Pickled Red Cabbage - Walnut 11

Mains

Cheddar & Leek Tart | Dauphinoise – Tenderstem – Roast Garlic Puree 22.5**
Roast Chicken Breast | Sweet Potato – Smoked Roscoff Onions – Crispy Kale – Red Wine Jus 23.5**
Cornish Hake | Chive Croquette - Cauliflower – Caper & Rasin Puree 22.5
10oz Rump Steak | Skin on Fries – Shallot – Peppercorn Sauce – Watercress 27.5
Devonshire Lamb Rump | Fondant Potato – Red Cabbage Ketchup – Red Wine Jus 27

Rock Inn Pub Classic

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare 18

Sides

Skin on Fries 5 / Kale – Garlic Butter 4.5 /
Mixed Leaves – Thyme Dressing 4
Tenderstem Broccoli – Parmesan 5

Desserts

Dark Chocolate Marquise | Mixed Berry Sorbet – Chocolate Soil 11**
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9**
Heather Honey Pannacotta | Dark Rum – Fig – Gingerbread – Honeycomb 10.5
Yorkshire Forced Rhubarb Mille Feuille | White Chocolate – Almond – Ginger Yogurt Sorbet 11
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