

Sunday Lunch Menu

the rock inn
Haytor Vale - Dartmoor National Park
★ ★ ★ ★



Nibbles

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

2 Courses £29.50 / 3 Courses £34.50

Starters

Citrus-Cured Halibut | Pickled Cucumber – Apple Dashi – Lime Crème Fraiche
Whipped Cheddar | Fig – Shallot – Sourdough
Celeriac Soup | Goats Cheese Scone
Brixham Scallops | Sweetcorn – Smoked Paprika Tapioca (*£4 supplement*)
Smoked Duck Breast | Beetroot - Duck Egg - Gingerbread

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
Pan-Fried Bream | Chorizo Croquette – Leek – Chive Velouté
Parmesan & Sage Polenta | Butternut Squash – Hazelnut – Brown Butter
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare

Sides

Skin On Fries 5 // Mixed Vegetables – Garlic Butter

Desserts

Coconut Parfait | Salted Pineapple – Lime & Coconut Polenta Cake - Mango Sorbet
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
Yorkshire Forced Rhubarb Mille Feuille | White Chocolate – Almond – White Chocolate Ice Cream
Cheese Board | Biscuits – Pickled Celery – Shallot Marmalade
Raspberry Frangipane Tart | White Chocolate Ice Cream

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