

# Dinner Menu



## Nibbles

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

Tempura Cauliflower – Curry Mayo 5.5  
Butternut Squash, Sage & Goats Cheese Arancini -  
Basil Pesto 5

## Starters

Whipped Goats Curd | Chicory – Granola – Pickled Red Cabbage – Heather Honey 10.5\*\*  
Celeriac Soup | Goats Cheese – Truffle Scone 8.5\*\*  
Cod Cheek | Sweetcorn – Crispy Chicken Skin 11.5  
Smoked Duck Breast | Beetroot - Duck Egg - Gingerbread 11  
Cured & Torched Red Mullet | Blood Orange – Fennel – Dill Oil – Rye Bread Crisp 12.5

## Mains

Parmesan & Truffle Gnocchi | Charred Leek – Wild Mushroom – Blue Cheese – Crispy Kale 22.5\*\*  
Roast Chicken Breast | Clotted Cream Mash – Savoy Cabbage – Red Cabbage Ketchup – Red Wine Jus 24\*\*  
Pan-Fried Hake | Butterbean – Lobster Bisque – Kale – Chive Oil 23.5  
10oz Rump Steak | Skin on Fries – Wild Mushroom – Smokey Sauce – Watercress 27.5  
Devonshire Beef Fillet | Crispy Ox Cheek – Potato Terrine – Guinness Braised Onion – Watercress –  
Red Wine Jus 33.5

## Rock Inn Pub Classic

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

## Sides

Skin on Fries 5  
Kale – Olive Oil – Onion 4.5  
Mixed Leaves – Thyme Dressing 4  
Tenderstem Broccoli – Brown Butter 5

## Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9\*\*  
Yorkshire Forced Rhubarb | Ginger Cremeux – Meringue – Jasmin Tea – Rhubarb Sorbet 10.5\*\*  
Whipped Chocolate | Macadamia Nut – Salted Caramel – Popcorn Ice Cream 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*