

Sunday Lunch Menu

the rock inn
Haytor Vale - Dartmoor National Park
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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

2 Courses £29.50 / 3 Courses £34.50

Starters

- Whipped Goats Curd | Chicory – Granola – Pickled Red Cabbage – Heather Honey
- Wild Garlic Soup | Sourdough - Hazelnut
- Crispy Cod Cheek | Satay – Kimchi - Chicken Skin
- Chicken Ballotine | Parma Ham – Chive Emulsion – Pickled Quail's Egg
- Cured & Torched Red Mullet | Blood Orange – Fennel – Dill Oil – Rye Bread Crisp

Mains

- Roast Devonshire Sirloin of Beef | Roast Potatoes – Treacle-Braised Ox Cheek 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 Hake | Butterbean – Lobster Bisque – Kale – Chive Oil
- Parmesan & Truffle Gnocchi | Charred Leek – Mushroom – Blue Cheese – Crispy Kale
- Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare

Sides

- Skin On Fries 5 // Mixed Vegetables – Garlic Butter // Braised Red Cabbage 5

Desserts

- Caramelised Apple Crumble | Caramel Custard
- Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
- Whipped Chocolate | Macadamia Nut – Salted Caramel – Popcorn Ice Cream
- Yorkshire Forced Rhubarb | Stem Ginger - Meringue – Rhubarb Sorbet – Jasmine Tea
- 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