# The Rock Inn – Dinner Menu



Dish's with a \* next to them are included within our fixed price offer Two Course 22.50 or Three Course 28.50

## **Nibbles**

Battered Whitebait | Tartar 3.75 Monkfish Scampi | Lemon Aioli 4.25 Crispy Feta | Basil Aioli 3.50 Chinese 5 Spice Pork Scratchings 3.50 Rosemary Flavoured Almonds 2.60 Mixed Marinated Olives 3.75

# **Starters**

Chefs Soup of the Day	6.25*
Confit Chicken Terrine   Leek, Roasted Pistachio, Mushroom & Truffle Puree	7.50*
Pan Fried Mackerel   Warm Tartar Sauce, Fennel Salad	7.25*
Whipped Goats Curd   Asparagus, Radish, Candied Walnut, Sourdough	7.00
Roasted Pigeon   Pickled Blackberry's, Baby Beetroot, Granola, Red Wine Jus	8.50
Pan Fried Scallops   Morcilla Sausage, Shaved Cauliflower, Watercress Puree	10.95
Mains	
Pan-Fried Hake   Ratatouille, Samphire, Asparagus, Chive Velouté	16.95*
Confit Duck Leg   Fondant Potato, Peas, Spring Onion, Baby Gem, Red Wine Jus	17.50*
Roasted Cauliflower   Spiced Dukkah, Asparagus, Baby Carrot, Cauliflower Puree	16.50*
Honey & Mustard Pork Chop   Sauerkraut, Charred Apple, Smoked Jus	17.95
Local Gurnard   Dill Gnocchi, Samphire, Squid Ink Tuille, Chive Beurre Noisette	18.50
Devon Lamb Rump   Cottage Pie, Wild Mushroom, Mushroom Puree, Asparagus, Wine Jus	22.95

## <u>Sides</u>

Chips 3.50 | Truffle & Parmesan Chips 4.75 | Buttered Vegetables 3.50 | Mixed Leaves 3.00

#### Desserts

Sticky Toffee Pudding | Caramel Sauce, Clotted Cream 6.95\*

Strawberry Cheesecake | Elderflower Jelly, Meringue, Strawberry & Elderflower Sorbet 7.10\*

Westcountry Cheese Board | Biscuits, Quince Paste, Pickled Celery, Chutney 8.45\* (3.00 supplement)

Banoffee | Caramelised Banana, Chantilly Cream, Caramel, Peanut Shortbread 7.50

White Chocolate Pannacotta | Meringue, Raspberry Sorbet, Fresh Raspberries 6.95

Glazed Lemon Tart | Ginger Bread, Honey Ice Cream 6.95