

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
Breaded Haddock | Lemon Mayonnaise 4.10
Crispy Feta | Basil Aioli 3.50
Chinese 5 Spice Pork Scratchings 3.50
Vegetable Crisps 3.00 | Salted Popcorn | Balsamic 3.00
Rosemary Flavoured Almonds 2.60 | Mixed Marinated Olives 3.75

Starters

Chefs Soup of the Day 6.25*
Chicken Ballotine | Carrot, Radish, Truffle Mayo 7.10*
Whipped Goats Curd | Radish, Candied Walnut, Sourdough 7.00*
Cured Salmon | Cucumber, Dill Oil, Fennel, Breadcrisps 7.25
Smoked Pigeon | Pickled Blackberries, Baby Beetroot, Granola 7.50
Pan Fried Scallops | Pea, Broad Bean & Spring Onion Fricassee, Pea Puree, Crisp Parma ham 10.95

Mains

Pan-Fried Hake | Chive Crushed Potato, sauce vierge 16.95*
Confit Pork Belly | Wholegrain Creamed Potato, Black Pudding, Baked Apple Puree 17.95*
Beetroot & Herb Risotto | Goats Cheese 13.95*
Rib Eye Steak | Chunky Chips, Cherry Vine Tomatoes, Caramelised Onion, Smoked Jus 23.95
Pan-Fried Monkfish | Crab Croquette, Chorizo, Samphire, Avocado Puree, Fish Velouté 22.95
Devon Lamb Rump | Braised Lamb Shoulder, Parma ham, Wild Mushroom, Goats Curd 24.50
Dill & Parmesan Gnocchi | Courgette, Caramelised Red Onion, Chive Cream 16.95

Sides 3.75

Chunky Chips | Mixed Leaf- cucumber & mint | Tenderstem, Runnerbeans & Almonds |
Buttered Vegetables | Chive Buttered New Potatoes

Desserts

Sticky Toffee Pudding | Caramel Sauce, Clotted Cream 6.95*
Chocolate Marquise | Pistachio, Raspberry Macaron, Raspberry Sorbet 7.95*
Caramel Pannacotta | Pineapple, Coconut Ice Cream 6.95
Peach Parfait | Charred Peach, Almond, Caramelised White Chocolate 7.50
Pimms Jelly | Cucumber, Orange, Strawberry, Mint 7.10
Westcountry Cheese Board | Biscuits, Quince Paste, Pickled Celery, Chutney 8.45

*To note - all of our meat is served pink unless requested otherwise
Allergy information: some of our food may contain nuts and other allergies*