

Lunch Menu

the rock inn

Haytor Vale - Dartmoor National Park



Nibbles

Battered Whitebait | Tartar 3.75

Breaded Ham Hock | Piccalilli Puree 4.00

Parmesan Arancini | Truffle Mayonnaise 4.00

Chinese 5 Spice Pork Scratchings 3.50

Mixed Marinated Olives 3.75

Grazing Platter | 14.95

(Ham Hock, Pork Scratchings, Arancini, Whitebait, Sourdough & Balsamic)

Sandwiches

Smoked Salmon, Cucumber, Lemon Crème Fraiche

Honey & Mustard Roasted Ham

'Twanger' Cheddar Cheese & Grape Chutney

All served with:

Ciabatta, Crisps, Dressed Leaves £9.50

Add Soup of the day for an extra £3

Chef's Soup Crusty Sourdough	6.50
Heritage Beetroot Salad Hazelnut Granola, Blue Cheese	7.50/11.95
Braised Pig Cheeks Parsnip & Tonkabean Puree, Parsnip Crisps	8.95
Mackerel Rilletes Cucumber Jelly, Lemon Crème Fraiche, Caraway Bread Crisp	7.25
Scotch Egg Pickled Vegetables, Mustard Vinaigrette	8.25
Tempura King Prawns Chilli Jam, Dressed Leaves	7.50/13.95
Confit Creedy Carver Duck Leg Potato Croquette, Plum, Braised Red Cabbage, Red Wine Jus	18.50*
Roasted Pumpkin & Sage Risotto Parmesan, Herbs	14.50
Pan-Fried Devon Bream Bisque Risotto, Samphire, Confit Lemon	18.95*
Three Cheese Ploughman's Piccalilli, Pickles, Crusty Bread	12.50
Dartmoor Rump Ciabatta Skinny Fries, Caramelised Onion, Horseradish Mayonnaise	14.50
Battered Devon Haddock Chunky Chips, Mushy Peas, Tartar Sauce, Lemon	14.95
Dartmoor Rib Eye Steak Chunky Chips, King Oyster Mushroom, Shallot Peppercorn Sauce	25.50

Sides 3.75

Chunky Chips,

Heritage Chantenay Carrots & Cumin

Kale & Almonds

Green Beans & Confit Shallot

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 parties of 6 or more

