

Dinner Menu

the rock inn

Haytor Vale - Dartmoor National Park



*Dishes 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 Ham Hock | Piccalilli Puree 4.00

Parmesan Arancini | Truffle Mayonnaise 4.00

Chinese 5 Spice Pork Scratchings 3.50

Mixed Marinated Olives 3.75

Starters

Chefs Soup of the Day	6.50*
Mackerel Rillettes Cucumber Jelly, Lemon Crème Fraiche, Caraway Bread Crisp	7.25*
Heritage Beetroot Hazelnut Granola, Blue Cheese, Beetroot Puree	7.25*
Smoked Pigeon Breast Pearl Barley, Jerusalem Artichoke,	8.50
Braised Pig Cheeks Parsnip & Tonkabean Puree, Parsnip Crisps	8.95
Brixham Scallops Black Pudding, Watercress Puree	10.95

Mains

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*
Truffle & Parmesan Gnocchi Celeriac Puree, Seasonal Vegetables, Chive Velouté	17.50
Roasted Devon Lamb Rump Rosemary Dauphinoise, Caramelised Shallot, Red Wine Jus	22.95
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 All 3.75

Chunky Chips | Heritage Chantenay Carrots & Cumin | Kale & Almonds
Green Beans & Confit Shallot

Desserts

Caramelised Pineapple Spiced Rum, Coconut Granola, Pineapple Sorbet	7.50*
Baileys Parfait Poached Cherries Almond, Cherry Sorbet	7.95*
Dark Chocolate Fondant Salted Caramel, Roasted Banana Ice Cream (Please allow 15 Minutes)	8.50
Orange Cheesecake White Chocolate, Cinnamon Ice Cream	7.25
Sticky Toffee Pudding Caramel Sauce, Clotted Cream	7.95
Westcountry Cheese Board Biscuits, Quince Paste	8.45

