

# Sunday Lunch Menu

the rock inn

Haytor Vale - Dartmoor National Park



Two Course 21.95 or Three Course 26.95

## Nibbles £4.00

Battered Whitebait | Tartare  
Tempura Cauliflower | Truffle Mayo  
Chicken Fries | Chilli Jam  
5 Spice Pork Scratchings  
Mixed Marinated Olives  
Monkfish Scampi | Lemon Mayo (4.50)

## Starters

Chef's Soup | Crusty Sourdough  
Confit Duck Terrine | Prune Puree, Roasted Hazelnut, Celeriac Remoulade  
Torched Gin-Cured Mackerel | Fennel & Radish Salad, Artichoke Puree  
Blue Cheese Fritter | Poached Grapes, Chutney Puree, Chicory, Candied Walnut  
Tempura King Prawns | Chilli Jam, Dressed Leaves

## Mains

Roast Sirloin of Beef (*Served Pink*) | Yorkshire Pudding, Roast Potatoes, Fresh Vegetables  
Roast Pork Loin | Baked Apple Puree, Roast Potatoes, Fresh Vegetables, Red Wine Jus  
Nut Roast | Roast Potatoes, Fresh Vegetables, White Wine Velouté  
Wild Garlic Risotto | Goats Cheese, White Truffle Oil  
Battered Haddock | Chunky Chips, Mushy Peas, Lemon, Tartare  
Pan-Fried Stone Bass | Exmouth Mussels, Butterbean, Fennel, Lemon

## Sides All 3.75

Chunky Chips | Chantenay Carrots & Cumin | Braised Red Cabbage  
Green Beans & Confit Shallot | Kale & Almonds

## Desserts

Passionfruit Parfait | Dehydrated Coconut Cake, Passionfruit Sorbet, Granola  
Whipped Chocolate | Chocolate Aero, Salted Caramel, Liquorice Ice Cream  
Honey Cake | Poached Rhubarb, Blood Orange Sorbet  
Sticky Toffee Pudding | Caramel Sauce, Clotted Cream  
Westcountry Cheese Board | Biscuits, Quince Paste

I Course Option also available £16.95

*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*

