

Sunday Lunch

the rock inn
Haytor Vale - Dartmoor National Park
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2 Courses £21.95 / 3 Courses £26.95

Nibbles

Battered Halloumi – Spicy Ketchup 4
Crispy Ham Hock – Brown Sauce 4
Crispy Whitebait – Curry Mayo 4
Bread – Whipped Butter 3.5
Harlequin Olives 4

Starters

Roasted Cauliflower Soup – Bread
Black Treacle Cured Sea Trout | Cucumber – Wasabi – Tapioca
Smoked Pork Tenderloin | Black Pudding – Pickled Red Onion Ketchup – Celeriac
Goats Cheese Mousse | Heritage Tomato – Olive – Grapefruit

Mains

Roast Devonshire Beef | Roast Potatoes – Seasonal Vegetables – Yorkshire Pudding – Gravy
Hazelnut Nut Roast | Roast Potatoes – Seasonal Vegetables- Yorkshire Pudding – White Wine Velouté
Roasted Coley | Fennel – Pea - Broadbean -Crispy Caper - Brown Shrimp Butter
Curried Cauliflower | Cumin Chantenays – Hazelnut – Carrot Puree – Lime Velouté
Battered Haddock | Chunky Chips – Minted Mushy – Lemon
Three Cheese Ploughman's | Leaves – Pickles – Chutney – Celery – Sourdough
Cajun Chicken Burger | Chunky Chips – Courgette Slaw- Jalapenos - Leaves

Sides

Chunky Chips 4 – Hispy Cabbage & Bacon 3.5 – Parmesan & Truffle Chips 4.5
Cucumber & Mint Salad 3.5

Desserts

Cheese | (Devon Blue – Bath Soft – Vintage Twanger) Biscuits – Chutney – Pickled Celery
Dark Chocolate Marquise | Cherry – Almond Milk Sorbet
Sticky Toffee Pudding | Caramel Sauce – Clotted Cream
Stem Ginger Pannacotta | Coconut Granola – Peach - Lemongrass Ice Cream

The Dartmoor Ice Cream Company

(£2 Per Scoop)
Salted Caramel
Madagascan Vanilla
Ginger

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 your final bill