

Sunday Lunch Menu

the rock inn
Haytor Vale - Dartmoor National Park
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2 Courses £29.50 / 3 Courses £34.50

Nibbles

- House Bread – Olive Oil & Balsamic 4
- 5 Spiced Pork Scratchings – Baked Apple 5
- Battered Whitebait – Lemon Mayo 5
- Harlequin Olives 6
- Crispy Mac ‘n Cheese – Blue Cheese Mayo 4.5
- Confit Chicken Leg – Satay Sauce 5.5

Starters

- Cauliflower & Truffle Velouté | Twanger Cheddar & Chive Scone
- Brixham Crab | Sourdough Crumpet – Samphire - Lemon Puree (£2.50 supplement)
- Treacle-Cured Salmon | Nori – Avocado – Pickled Ginger
- Chicken Ballotine | Pickled Quail Egg – Parma Ham – Wild Garlic Pesto
- Spring Asparagus | Risotto – Parmesan Puree – Chestnut Mushroom – Truffle

Mains

- Roast Devonshire Sirloin of Beef | Roast Potatoes – Treacle-Braised Brisket Yorkshire Pudding – Seasonal Vegetables – Gravy
- Walnut & Macadamia Nut Roast | Roast Potatoes – Seasonal Vegetables – Vegetarian Gravy
- Roast Pork Loin | Apple Sauce – Seasonal Vegetables – Roast Potatoes
- Start Point Hake | Dill Croquette – Fennel – Chive Veloute
- Roasted Curried Cauliflower | Coriander Dahl – Mint Yoghurt – Lime
- Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce

Sides

- Skin on Chips 4.5 // Seasonal Vegetables – Confit Shallots 4.5

Desserts

- “Ferrero Rocher” | Milk Chocolate Mousse – Hazelnut Caramel – Buttermilk Sorbet
- Lemon Parfait | Honey Cake – Caramelised White Chocolate – Sesame Meringue
- Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream
- Caramelised Apple Tart | Dulce de Leche – Caramel Ice Cream
- Cheese Board | Biscuits – Pickled Celery – Devon Chutney

I Course Option Available 24.50

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