

Dinner Menu



Nibbles

Monkfish Scampi – Lemon Mayo 5.5
Battered Whitebait – Tartare 5
Harlequin Olives 6

Beef Bolognaise Arancini – Parmesan 5
Tempura Cauliflower – Curry Mayo 5

Starters

Spiced Pumpkin Soup | Cheese Scone with Pumpkin Seeds 8.5**
Whipped Goats Cheese | Fig – Chicory – Honey Granola 9**
Braised Lamb Shoulder | Sourdough Crumpet – tempura Anchovy – Lamb Jus 11.5
Smoked Sladesdown Duck Breast | Pickled Blackberry – Honey Mayo – Celeriac Remoulade 11
Brixham Scallops | Baked Apple – Black Pudding – Crispy Caper 14

Mains

Butternut Squash Gnocchi | Basil Pesto – Blue Cheese – Onion Puree – Hazelnuts 22**
Chicken Supreme | Fondant Potato – Artichoke – Crispy Chicken Skin – Red Wine Sauce 23.5**
10oz Rump Steak | Skin on Fries – Wild Mushrooms – Peppercorn Sauce - Watercress 27.5
Start Point Hake | Saffron Potatoes – Chorizo – Gremolata - Caper 22.5
West Country Rib Eye Two Ways (*Braised & Pan-Fried*) |
Confit Turnip – Potato Terrine – Shallot – Red Wine Jus 27

Rock Inn Pub Classic

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 18

Sides

Skin on Fries 5
Kale – Garlic Butter 4.5
Roasted Beetroot – Chilli 4.5
Tenderstem Broccoli – Parmesan - Almond 5 / Mixed Leaves – Thyme Dressing 4

Desserts

Milk Chocolate Mousse | Feuilletine – Chocolate Soil – Coffee Ice Cream 10.5**
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9**
Salted Caramel Tart | Roast Banana Ice Cream 10
Heather Honey Parfait | Pear – Gingerbread – Pear & Honey Sorbet 10
Cheese Board | Biscuits – Pickled Celery – Devon Chutney 11.5

**Items are available on our Set Menu

2 Courses 29.5

3 Courses 34.5

*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