

Dinner Menu



Nibbles

- Battered Whitebait – Lemon Mayo 5
- Breaded Halloumi – Honey Mayo 5.5
- Harlequin Olives 6
- Tempura Cauliflower – Curry Mayo 5.5
- Pork & Cheddar Croquette – Honey & Mustard 5

Starters

- Gin-Cured Salmon | Dill Mayo – Grapefruit – Salted Cucumber 11**
- Goats Curd | Pickled Shallot – Celery - Grape 9.5**
- Sweet Potato, Coconut & Chilli Velouté | Crusty Bread 8.5
- Pan-Fried Pigeon Breast | Pear – Blue Cheese - Granola 10.5
- Smoked Chicken Breast | Sweetcorn – Smoked Bacon - Chive 14.5

Mains

- Roasted Butternut Squash Risotto | Salsa Verde – Feta - Chive 22**
- Peppered Pork Tenderloin | Spring Onion Mash – Hispi Cabbage – Garlic Puree – Red Wine Jus **
- Gilt-Head Bream | Cauliflower – Caper & Rasin Puree – Olive Gnocchi 22.5
- 10oz Rump Steak | Skin on Fries – Shallot – Café de Paris Butter – Watercress 27.5
- Sladesdown Duck Breast | Fondant Potato – Red Cabbage Ketchup – Red Wine Jus 29.5

Rock Inn Pub Classic

- Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare 18

Sides

- Skin on Fries 5 / Kale – Garlic Butter 4.5 /
- Red Cabbage 4.5 / Mixed Leaves – Thyme Dressing 4
- Tenderstem Broccoli – Parmesan 5

Desserts

- Dark Chocolate Marquise | Salted Caramel – Peanut – Banana Ice Cream 11**
- Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9**
- Lemon Meringue Tart | Fennel Seed Ice Cream 10.5
- 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