

# Dinner Menu



### Nibbles

Battered Whitebait – Lemon Mayo 5 Breaded Halloumi – Honey Mayo 5.5 Harlequin Olives 6 Tempura Cauliflower – Curry Mayo 5.5 Butternut Squash, Sage & Goats Cheese Arancini – Wild Garlic Pesto 5

## Starters

Wild Garlic Soup | Goats Cheese – Wild Garlic Pesto 9\*\*

Ham Hock & Pork Cheek Ballotine | Piccalilli – Toasted Potato Bread 11\*\*

Blue Cheese Mousse | Celery – Walnut – Apple – Ginger Bread 10.5

Pan-Fried Mackerel | Tomato Salsa – Pickled Red Onion – Avocado – Coriander 10.5

Cured Chalk Stream Trout | Horseradish Emulsion – Smoked Baby Beetroot – Fennel – Rye Bread Crisp 12.5

#### Mains

Roast Chicken Breast | Clotted Cream Mash – Baby Gem – Cauliflower Puree – Red Wine Jus 24.5\*\*

Potato Terrine | Tomato & Feta Puree – Charred Red Onion – Olive Crumb – Crispy Kale 23.5\*\*

Pan-Fried Hake | Lemon Risotto – Parmesan – Chive 23.5

10oz Rump Steak | Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 28.5

Devonshire Lamb Rump | Lamb Shoulder Croquette – Pea – Spring Onion – 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 – Olive Oil – Onion 4.5

Mixed Leaves – Thyme Dressing 4

Tenderstem Broccoli – Brown Butter 5

#### Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9\*\*

Clotted Cream Parfait | Strawberry – Pistachio – Brown Butter Crumb 10.5\*\*

Dark Chocolate Marquise | Espresso-Soaked Raisin – Salted Caramel – Buttermilk Sorbet 11

Cheese Board | Biscuits – Pickled Celery – Devon Chutney 11.5

\*\*Items are available on our Set Menu

2 Courses 29.53 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