

# Dinner Menu



## Nibbles

Battered Whitebait – Lemon Mayo 5.5  
Breaded Halloumi – Honey Mayo 6  
Harlequin Olives 6

Tempura Cauliflower – Curry Mayo 5  
Crispy Beef Brisket – Blue Cheese 6  
Hake & Lemon Fishcakes – Tartare 5.5

## Starters

Pea & Mint Soup | Crusty Bread - Goats Cheese – Crushed Peas 9\*\*  
Duck Egg Scotch Egg | Pickled Vegetables – Wild Garlic Emulsion 10.5\*\*  
Burrata & Heritage Tomatoes | Pesto - Olives 10.5  
Pan-Fried Mackerel | Tomato Salsa – Pickled Red Onion – Avocado – Coriander 10.5  
Brixham Crab | Sourdough Crumpet – Lemon Puree - Samphire 14.5

## Mains

Roast Chicken Breast | Olive Gnocchi – Courgette – Basil Pesto 25\*\*  
Parmesan Roasted Hispi Cabbage | Onion Puree – Walnut – Crispy Onions – Chive Oil 23.5\*\*  
Pan-Fried Hake | Jersey Royal – Fennel – Pea – Curry Velouté 24.5  
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 18.5

## Sides

Skin on Fries 5  
Cavolo Nero – Confit Onion 4.5  
Mixed Leaves – Thyme Dressing 4  
Tenderstem Broccoli – Brown Butter 5

## Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9\*\*  
Mango Mousse | White Chocolate - Coconut – Lemongrass Ice Cream 10.5\*\*  
Whipped Dark Chocolate | Honey Poached Pear – Buttermilk Sorbet 11  
Cheese Board | Biscuits – Pickled Celery – Devon Chutney 12

\*\*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*