Dinner Menu



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<u>Nibbles</u>

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

<u>Starters</u>

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

<u>Mains</u>

Peppered Pork Tenderloin | Black Pudding – Clotted Cream Mash – Peach – Cavolo Nero – Red Wine Jus 25** Parmesan Roasted Hispi Cabbage | Onion Puree – Hazelnut – Crispy Onions – Chive Oil 23.5** Pan-Fried Stone Bass | Jersey Royal – Fennel – Pea – Curry Velouté 24.5 IOoz Rump Steak | Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 28.5 Devonshire Lamb Rump | Smoked Potato Croquette – Confit Tomato – Tomato & Red Pepper Puree – Red wine Jus 29.5

Rock Inn Pub Classic

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare 18.5

<u>Sides</u>

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

<u>Desserts</u>

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9** Chocolate & Banana Cake | Chocolate Cremeux – Chocolate Soil – Pearl Barley Ice Cream II** Mango Mousse | White Chocolate - Coconut – Coconut & Lime Sorbet I0.5 Cheese Board | Biscuits – Pickled Celery – Devon Chutney I2

**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