

# Dinner Menu



## Nibbles

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

Tempura Cauliflower – Curry Mayo 5  
Crispy Ham Hock & Smoked Cheddar –  
Honey & Mustard 5.5

## Starters

Tomato & Red Pepper Gazpacho | Chive Oil - Crouton 9.5\*\*  
Confit Chicken Terrine | Tarragon – Shimeji – Mushroom Ketchup 10.5\*\*  
Brixham Scallops | Pea Puree – Broad Bean – Baby Gem 15.5  
Whipped Feta & Heritage Tomatoes | Pesto - Olives 11  
Gin-Cured Salmon | Cucumber – Dill – Lemon – Buttermilk Dressing 12

## Mains

Confit Pork Belly | Black Pudding – Clotted Cream Mash – Peach – Cavolo Nero – Mustard Velouté 25\*\*  
Herb Gnocchi | Courgette – Summer Squash – Cavolo Nero – Blue Cheese – Chive 23.5\*\*  
Start Point Hake | New Potatoes – Romanesco Sauce – Fennel - Chive 24.5  
10oz Rump Steak | Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 31.5  
Sladesdown Duck Breast | Fondant Potato – Burnt Orange – Confit Turnip – Red Wine Jus 32.5

## 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 5.5

## Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9\*\*  
Tonka Bean Crème Brûlée | Blackberry Doughnut – Blackcurrant Sorbet 10.5  
Salted Caramel Tart | Whipped Chocolate – Popcorn Ice Cream 11.5  
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*