

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

Spiced Coconut, Red Pepper & Butternut Squash Soup | Crusty Bread 9.5**
Smoked Chicken | Celeriac Remoulade – Hazelnuts – Pickled Shallots 10.5**
Brixham Scallops | Pea Puree – Broad Bean – Baby Gem 15.50
Goats Cheese Mousse | Beetroot – Honey – Gingerbread 10
Mackerel Rillettes | Horseradish – Pickled Rhubarb – Lemon – Sourdough Crackers 10.50

Mains

Roasted Chicken Supreme | Smokey Croquette – Charred Sweetcorn – Celeriac & Peppercorn Puree
– Red Wine Jus 26**
Mushroom & Herb Risotto | Parmesan Crisp – Truffle - Chive 20.5**
Start Point Hake | New Potatoes – Lobster Bisque Velouté – Fennel – Chive Oil 25.5
10oz Rump Steak | Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 31.5
Devonshire Lamb Rump | Fondant Potato – Confit Turnip – Roasted Garlic Puree – Red Wine Jus 30.5

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**
Blackberry Parfait | Oat Crumble – Apple Sorbet 10.5**
Chocolate Marquise | Espresso Chantilly – Feuilletine – Caramel 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