

Dinner Menu



Nibbles

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

Tempura Cauliflower – Curry Mayo 5.5
Monkfish Scampi – Tartare 6

Starters

Courgette, Leek & Goats Cheese Soup | Crusty Bread 9.5**
Ham Hock Terrine | Poached Apple – Honey & Mustard 10.5**
Brixham Scallops | Confit Leek – Lobster Velouté – Samphire 15.50
Burrata | Heritage Tomato – Pickled Shallot - Olive 10
Beetroot-Cured Salmon | Rhubarb – Lemon - Watercress 11.5

Mains

Roasted Chicken Supreme | Smoked Potato Croquette – Charred Sweetcorn – Celeriac & Peppercorn Puree – Red Wine Jus 26**
Pea & Broad Bean Bubble & Squeak | Savoy Cabbage – Fried Egg – Parmesan Velouté 21**
Start Point Hake | Roasted Cauliflower – Raisin Puree – Crispy Caper – Chive Oil 25
10oz Rump Steak | Skin on Fries – Caramelised Onion – Peppercorn Sauce – Watercress 31.5
Devonshire Lamb Rump | Fondant Potato – Courgette – Basil Pesto – Red Wine Jus 30.5

Rock Inn Pub Classic

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare 19.5

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 10**
Blackberry Parfait | Oat Crumble – Apple Sorbet 10.5**
Chocolate Marquise | Espresso Chantilly – Feuilletine – Buttermilk Sorbet 11.5
Cheese Board | Biscuits – Pickled Celery – Devon Chutney 13

**Items are available on our Set Menu

2 Courses 30.5

3 Courses 35.5

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