

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**
Burrata | Heritage Tomato – Pickled Shallot - Olive 10**
Smoked Sladesdown Duck Breast | Blackberry – Honey Granola – Celeriac Remoulade 12
Brixham Scallops | Confit Leek – White Wine Velouté – Samphire 15.5
Beetroot-Cured Salmon | Beetroot – Horseradish – Herb Oil 11

Mains

Confit Belly Pork | Roast Carrot – Bok Choi – Sesame – Spiced Jus 26**
Roast Butternut Squash & Sage Risotto | Truffle - Parmesan Crisp 21**
Start Point Hake | Butterbean – Nduja Sausage – Avocado – Chive Oil 25
10oz Rump Steak | Skin on Fries – Wild Mushroom - Smoked Sauce 31.5
Devonshire Lamb Rump | Fondant Potato – Purple Sprouting – 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**
Apple & Cinnamon Mille-Feuille | Apple Crumble – Cinnamon Crème Patissiere – Blackberry Sorbet 10.5**
Chocolate Marquise | Praline Cream – 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