

Dinner Menu



Nibbles

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

Tempura Cauliflower – Curry Mayo 5.5
Breaded Brixham Squid – Soy & Chilli 6

Starters

Celeriac & Apple Soup | Blue Cheese Toast 9.5**
Goats Cheese | Pickled & Raw Beetroot – Balsamic - Gingerbread – Pumpkin Seed 11**
Chicken & Ham Hock Ballotine | Pickled Walnut Ketchup – Pear – Truffle Granola 12
Breaded Hake | Warm Tartare – Lemon 12.5
Gin Cured Trout | Cucumber – Apple – Dill Emulsion 11

Mains

Devonshire Pork Chop | Smoked Cheddar & Bacon Croquette – Apple Puree – Savoy – Red Wine Jus 25.5**
Truffle & Parmesan Polenta | Caramelised Onion – Garlic Puree - Feta 21**
Whole Grilled Plaice | New Potatoes - Salsa Verde – Anchovy Butter – Samphire – Caper - Fennel 24.5
8oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 29.5
Roast Venison Haunch | Venison Cottage Pie – Parsnip – 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 – Porky Bits 5.5
Roast Chantenay Carrots – Honey & Mustard 5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10**
Pear & Cinnamon Parfait | Heather Honey Cake – Oat Crumble – Pear Puree – Apple Sorbet 10.5**
“Snickers” | Whipped Chocolate – Peanut Caramel – Brownie – Peanut Butter Ice Cream 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