# Dinner Menu





## <u>Nibbles</u>

Battered Whitebait – Lemon 5.5 Breaded Halloumi – Honey 6 Harlequin Olives 6 Tempura Cauliflower – Curry Mayo 5.5 Breaded Brixham Squid – Chilli Jam 6 Roasted Garlic Arancini – Truffle 5.5

### Starters

Jerusalem Artichoke & Celeriac Velouté | Blue Cheese - Artichoke Crisps 9\*\*

Cured Trout Tartar | Fennel, Caper, Dill & Cucumber Gazpacho II\*\*

Goats Cheese | Pickled & Raw Beetroot – Balsamic - Gingerbread – Pumpkin Seed II

Brixham Scallops | Curried Turnip – Raisin – Toasted Almond I5.5

Confit Guineafowl Terrine | Pickled Red Cabbage - Orange & Chicory Salad I2

# Mains

Peppered Pork Tenderloin | Wholegrain Mash – Black Pudding – Pear – Red Wine Jus 25.5\*\*

Parmesan, Truffle & Sage Gnocchi | Winter Squash – Blue Cheese – Hazelnut 22.5\*\*

Roast Cod Loin | Chorizo Croquette - Braised Cabbage - Lobster Bisque 25

80z Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 29.5

Roast Venison Haunch | Pommes Anna – Devils on Horseback – Pink Peppercorn & Pistachio Praline - 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\*\*

Cranberry Parfait | Heather Honey & Walnut Sponge - White Chocolate 10.5\*\*

Dark Chocolate Tart | Burnt Orange, Yoghurt Sorbet 11.5

Cheese Board | Biscuits – Pickled Celery – Devon Chutney 13

\*\*Items are available on our Set Menu

2 Courses 30.53 Courses 35.5

