

Dinner Menu



Nibbles

House Bread – Olive Oil & Balsamic 5
Battered Whitebait – Lemon 5.5
Breaded Halloumi – Honey 6
Harlequin Olives 6

Tempura Cauliflower – Curry 5.5
Lemon & Herb Fishcake – Chilli Jam 6
Beef Bolognese Fritters – Parmesan 5.5

Starters

Heather Honey Roasted Parsnip Soup | Parsnip Crisps - Whipped Butter - Bread 9**
Smoked Pigeon | Celeriac - Walnut - Blue Cheese 11.5**
Treacle-Cured Salmon | Beetroot – Lemon Emulsion – Hazelnut 12
Blue Cheese & Pear Arancini | Cranberry Ketchup - Watercress 11
Harissa & Lime Fishcake | Yoghurt – Coriander 10.5

Mains

Peppered Pork Tenderloin | Wholegrain Mash – Black Pudding – Apple – Cider Velouté 25.5**
Roast Carrot & Goats Cheese Risotto | Hazelnut – Truffle - Parmesan 22.5**
Start Point Hake | Dill Gnocchi - Creamed Savoy - Leek Puree – Lobster Bisque Sauce 25.5
8oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 29.5
Devonshire Lamb Rump | Crispy Harissa Lamb Croquette - Celeriac & Herb Puree - Red Wine Jus 32.5

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 | Walnut Cake – White Chocolate – Cranberry Sorbet 10.5 **
Whipped Milk Chocolate | Meringue – Chocolate Soil – Mint Sorbet 11
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

Please inform us of any allergies prior to ordering

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