

the rock inn

Dinner Menu

Haytor Vale - Dartmoor National Park



Nibbles

House Bread – Olive Oil & Balsamic 5

Battered Whitebait – Lemon 5.5

Breaded Halloumi – Honey 6

Harlequin Olives 6

Tempura Cauliflower – Curry 5.5

Pork Bolognaise Fritters – Parmesan 5.5

Starters

Butternut Squash, Smoked Paprika & Roasted Red Pepper Soup | Bread 9**

Lemon & Herb Fishcake | Warm Tartare 10.5**

Treacle-Cured Salmon | Beetroot – Lemon Emulsion – Hazelnut 11

Smoked Pigeon Breast | Celeriac Remoulade – Candid Walnut - Blue Cheese 10.5

Harissa & Goats Cheese Arancini | Smoked Tomato Ketchup – Watercress 10.5

Mains

Roast Chicken Breast | Sweet Potato – Pickled Chilli – Buttermilk Fried Wing – Satay 25.5**

Root Vegetable Bubble & Squeak | Duck Egg – Puffed Potato – Parmesan Velouté 22.5**

Wild Black Bream | Potato – Cavolo Nero – Grape – Pickled Cucumber – Smoked Caviar – White Wine Velouté 25.5

8oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 29.5

Sladesdown Duck Breast | Confit Duck Leg Boulangère – Roast Carrot– Pink Peppercorn 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 – Parmesan 5.5

Roast Chantenay Carrots – Honey & Mustard 5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10**

Muscovado Sugar Brûléé | Ginger Parkin – Pear Sorbet 10.5**

Dark Chocolate Marquise | Whipped Salted Caramel – Pistachio 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

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