

Dinner Menu



Nibbles

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

Tempura Cauliflower – Curry 5.5
Pork Bolognese Fritters – Parmesan 5.5

Starters

Butternut Squash, Smoked Paprika & Roasted Red Pepper Soup | Bread 9**
Lemon & Herb Fishcake | Warm Tartare 10.5**
Brixham Scallops | Charred Sweetcorn – Pork Belly – Apple 15.5
Beef Brisket & Horseradish Croquette | Celeriac – Red Cabbage Ketchup – Crispy Kale 10.5
Whipped Goats Curd | Smoked Carrot – Hazelnut Dukkah – Orange 10.5

Mains

Roast Pheasant Breast | Confit Pheasant Leg Croquette – Bread Sauce – Chive Emulsion – Red Wine Jus 24**
Root Vegetable Bubble & Squeak | Duck Egg – Puffed Potato – Parmesan Velouté 22.5**
Salt Cod | Potato – Cavolo Nero – Grape – Pickled Cucumber – Smoked Caviar – White Wine Velouté 26
8oz Rump Steak | Skin on Fries – Wild Mushroom – Peppercorn Sauce 28.5
Devon Lamb Rump | Lamb Belly – Fondant Potato – Confit Tomato – Smoked Aubergine – Red Wine Jus 31.5

Rock Inn Pub Classics

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartare 19.5
Cumberland Spiral Sausage | Creamed Mash – Cavolo Nero – Red Onion Marmalade Jus 18.5

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 Bruleé | Ginger Parkin – Pear Sorbet 10.5**
Warm Chocolate Chip Cookie | Whipped Salted Caramel – Banana & Miso Ice Cream 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