

Dinner Menu



Nibbles

- Battered Whitebait – Lemon 5.5
Cheddar & Chive Arancini – Truffle 5.5
Harlequin Olives 6
Tempura Cauliflower – Curry 5.5
Pork Bolognese Fritters – Parmesan 5.5

Starters

- Beetroot & Honey Soup | Bread 9**
Cured & Torched Red Mullet | Pickled Cucumber – Fennel - Grape 10.5**
Brixham Scallops | Smoked Pork Belly – Black Pudding - 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**
Miso-Glazed Celeriac | Pickled Shimeji – Bok Choi – Soy - Chimichurri 22.5**
Chalk-Stream Trout | Fennel Hashbrown – Cauliflower – Raisin – Chicken Butter Sauce 25.5
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**
White Chocolate Crème Brulée | Rhubarb – Bay Leaf Ice Cream 10.5**
Dark Chocolate Marquise | Honeycomb – 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