

Dinner Menu



Nibbles

Battered Whitebait – Lemon 5.5

Cheddar & Chive Arancini – Truffle 5.5

Harlequin Olives 6

Tempura Cauliflower – Curry 5.5

House Bread – Olive Oil & Balsamic 5

Hot Honey Crispy Chicken - Garlic 6

Starters

Celeriac & Truffle Soup | Bread 9**

Cured & Torched Red Mullet | Pickled Cucumber – Fennel - Grape 10.5**

Brixham Scallops | Caramelised Carrot Puree – Dukkah - Coriander 15.5

Ham Hock & Wholegrain Mustard Terrine | Whipped Cheddar – Pickled Shallot 12

Mushroom Parfait | Pickled Walnuts -Thyme Onion Brioche 10.5

Mains

Pork Tenderloin | Black Pudding – Fondant Potato – Red Cabbage Ketchup – Red Wine Jus 25.5**

Miso-Glazed Celeriac | Pickled Shimeji – Bok Choi – Soy - Chimichurri 22.5**

Chalk-Stream Trout | Tarragon Gnocchi – Cauliflower – Raisin – Chicken Butter Sauce 25.5

8oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 28.5

Devonshire Lamb Neck Fillet | Lamb Shoulder Shepards Pie – Wild Garlic Pesto – Shallot – Red Wine Jus 31

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**

Chocolate & Peanut Butter Fondant | Chocolate Soil – Banana 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 or dietary requirements prior to ordering

A discretionary service charge of 10% will be added to your final bill