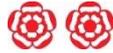


Dinner Menu



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
Whipped Blue Cheese | Candied Walnuts – Celery – Chicory – Honey 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**
Skrei Cod | Potato Terrine – Onion Bhaji – Mango – Curry Veloute 25.5
10oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 30.5
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
Rainbow Chard – Wild Garlic Pesto – Parmesan 5
Mixed Leaves – Thyme Dressing 4
Tenderstem Broccoli – Brown Butter 5.5
Roast Beetroot – Garlic & Chilli Oil 5.5

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*