



Lunch Menu



Nibbles

House Bread – Olive Oil & Balsamic 5
Battered Whitebait – Lemon 5.5
Cheddar & Chive Arancini – Truffle 5.5

Harlequin Olives 6
Tempura Cauliflower – Curry 5.5
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

Rock Inn Pub Classics

Cumberland Spiral Sausage | Creamed Mash – Cavolo Nero – Red Onion Marmalade Jus 18.5
Sirloin Beef Burger | Caramelised Onion Mayo – Skin on Fries 17.5
Three Cheese Ploughman's | Leaves – Chutney - Crusty Bread – Pickles 15.5
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 19.5

Ciabatta

B.L.T // Fish Finger – Chunky Tartar
Twanger Cheddar – Chutney // Roast Beef – Horseradish
all served with salad leaves & fries - £14 each

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

*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*