

Dinner Menu



Nibbles

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

Wild Garlic Velouté | Chive & Truffle Scone 9**

'Ploughman's Tart' | Cheddar Mousse – Chutney - Celery – Pickled Shallot 10**

Brixham Scallops | Charred Sweetcorn – Sweetcorn Puree – Chorizo 15.5

Smoked Creedy Carver Duck Breast | Rhubarb – Celeriac remoulade – Granola 12.5

Mackerel Rillettes | Fennel – Grapefruit - Chive 10.5

Mains

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

Salt-Baked Beetroot | Gnocchi – Pickled Golden Beetroot – Candied Walnut – Blue Cheese Velouté 22.5**

Skrei Cod | Potato Terrine – Onion Bhaji – Mango – Curry Velouté 25.5

10oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 30.5

Devonshire Lamb Rump | Feta & Harissa Croquette – Purple Sprouting – Salsa Verde - Red Wine Jus 31

Rock Inn Pub Classics

Battered Devon Haddock | Skin on Fries – Mushy 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 – Garlic 5

Mixed Leaves – Thyme Dressing 4

Purple Sprouting Broccoli – Brown Butter 5.5

Roast Beetroot – Garlic & Chilli Oil 5.5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10**

Clotted Cream Parfait | Lemon Curd – Ginger Cake 10.5**

Dark Chocolate Marquise | Almond – Chocolate Soil – Cherry Sorbet 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