

Dinner Menu



Nibbles

- Battered Whitebait – Lemon 5.5
Parmesan & Black Pepper Arancini – Truffle 5.5
Harlequin Olives 6
- Tempura Cauliflower – Curry 5.5
Ham Hock & Cheddar Croquette - Garlic 6

Starters

- Pea & Mint Soup | Chive & Truffle Scone 9**
- Braised Ox Cheek | Sourdough Crumpet – Marmite Butter – Watercress Puree – Crispy Onions 11.5**
- Brixham Scallops | Roasted Cauliflower – Golden Raisin – Chive Oil 16
- Smoked Creedy Carver Duck Breast | Rhubarb – Celeriac remoulade – Granola 12.5
- Heritage Tomato | Burrata – Olive – Watercress 12

Mains

- Chicken Supreme | Chorizo Jam - Chicken Skin Crumb – Pea & Cabbage Fricassee – New Potatoes 25.5**
- Salt-Baked Beetroot | Gnocchi – Pickled Golden Beetroot – Candied Walnut – Blue Cheese Velouté 22.5**
- Wild Black Bream | Brixham Crab Beignet – Tomato Haricot Beans – Courgette – Wild Garlic Pesto 26
- 10oz Rump Steak | Skin on Fries – Asparagus – Smoked 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 – Black Pepper 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**
- Caramelised White Chocolate Pannacotta | Carrot Cake – Sea Buckthorn Sorbet 11**
- Dark Chocolate & Peanut Ganache | Chocolate Soil – Malt 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