

# Dinner Menu



## Nibbles

- Battered Whitebait – Lemon 5.5  
Harissa & Goats Cheese Arancini – Garlic 5.5  
Harlequin Olives 6  
Tempura Cauliflower – Curry 5.5  
Ham Hock & Cheddar Croquette - Truffle 6

## Starters

- Roast Garlic & Potato Soup | Honey Rye Bread 9.5\*\*  
Harissa & Coriander Fishcake | Curried Leeks – Chive 11.5\*\*  
Brixham Crab | Sourdough Crumpet – Pickled Cucumber – Lobster Butter 15.5  
Truffle Chicken Terrine | Pickled Quail's Egg – Chive Emulsion – Crispy Capers 12  
Heritage Tomato | Burrata – Olive – Watercress 12

## Mains

- Confit Pork Belly | New Potatoes - Crackling – Peach – Pickled Fennel – Spring Onion – Red Wine Jus 25.5\*\*  
'Bubble & Squeak' | Smoked Tomato Ketchup – Duck Egg – Parmesan 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 Short Rib | Cheddar Mash – Smoked Bacon – Peas – Broad Beans – Onion – Watercress Puree 29.5

## 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  
Tenderstem Broccoli – Brown Butter 5.5  
Roast Beetroot – Garlic & Chilli Oil 5.5

## Desserts

- Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10.5\*\*  
Strawberry Parfait | Whipped Clotted Cream – Brown Butter – Strawberry 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*