

Dinner Menu



Nibbles

- Battered Whitebait – Curry 5.5
Harissa & Goats Cheese Arancini – Garlic 5.5
Harlequin Olives 6
- Tempura Cauliflower – Truffle 5.5
Beef Brisket Croquette – Brown Sauce 6.5
Whipped Goats Curd – Honey – Almond-Flatbread

Starters

- Curried Carrot Soup | Tumeric & Black Onion Seed Sourdough Focaccia 9.5**
Cured & Torched Mackerel | Mooli – Cucumber – Chilli Yoghurt - Ponzu 11.5**
Brixham Scallops | Chorizo Jam – Charred Sweetcorn – Lobster Bisque 16
Truffle Chicken Terrine | Pickled Quail's Egg – Chive Emulsion – Crispy Capers 12
'Waldorf' | Whipped Blue Cheese – Candied Walnut – Celery – Apple 12

Mains

- Confit Pork Belly | New Potatoes - Crackling – Peach – Pickled Fennel – Spring Onion – Red Wine Jus 25.5**
Beetroot Tagliatelle | Feta – Golden Raisin – Candied Walnuts – Chive 23**
Pan-Fried Sea Trout | Potato Terrine – Baby Gem – Lemon Puree – White Wine Velouté 26
10oz Rump Steak | Skin on Fries – Asparagus – Smoked Sauce 30.5
Devonshire Lamb Rump | Lamb Belly – Potato Rosti – Sheep's Curd – Pea – Red Wine Jus 32.5

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 Marquise | Hazelnut Caramel – Crème Fraiche 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*