

Dinner Menu

the rock inn
Haytor Vale - Dartmoor National Park
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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 Feta – Honey – Almond – Sourdough
Focaccia 6.5

Starters

Curried Carrot Soup | Turmeric & Black Onion Seed Sourdough Focaccia 9.5**
Citrus-Cured Salmon | Mooli – Cucumber – Chilli Yoghurt - Ponzu 11.5**
Brixham Scallops | Ratatouille – Crispy Basil – Herb Oil 16
Ham Hock | Pickled Quail's Egg – Chive Emulsion – Puffed Potato 12
Deep Fried Camembert | Fig – Pickled Walnut Ketchup – Truffle 12

Mains

Devonshire Pork T-Bone | Bubble & Squeak Croquette – Cauliflower – Apple – Red Wine Jus 25.5**
Beetroot Tagliatelle | Goats Cheese – Golden Raisin – Candied Walnuts – Chive 23**
Pan-Fried Sea Trout | New Potatoes – Baby Gem – Lemon Puree – White Wine Velouté 26
10oz Rump Steak | Skin on Fries – Pickled Onion Rings - Smoked Sauce 30.5
Devonshire Lamb Rump | Lamb Belly – Potato Rosti – Feta – 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 – Kale – Red Onion Marmalade Jus 18.5

Sides

Skin on Fries 5
Kale – 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**
The Rock's Trifle | Peach Jelly – Almond Biscotti – Vanilla Custard – Chantilly – Raspberry Sorbet 11**
Dark Chocolate Marquise | Parkin – Salted Caramel – 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*