

Dinner Menu

the rock inn
Haytor Vale - Dartmoor National Park
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Nibbles

Battered Whitebait – Tartare 5.5
Harissa & Goats Cheese Arancini – Parmesan 5.5
Harlequin Olives 6

Corn Ribs – Ranch 5.5
Chicken & Nduja Croquette – Garlic 6.5
Goats Curd – Honey – Almond – Sourdough
Focaccia 6.5

Starters

Chilled Almond Soup | Grape – Olive Oil – Heather Honey 10**
Brixham Mackerel Two Ways (*Pan-Fried & Ballotine*) | Rhubarb – Fennel - Chive 11.5**
Brixham Scallops | Celeriac Puree – Samphire - Chive 16
Smoked Chicken | Charred Corn – Bacon – Avocado Puree – Puffed Potato 11
Whipped Cheddar | Potato Terrine - Pickled Shallot – Chutney – Apple 10.5

Mains

Devonshire Pork T-Bone | Bubble & Squeak Croquette – Cauliflower – Apple – Red Wine Jus 25.5**
Roast Hispi Cabbage | Smoked Fondant Potato – Whipped Goats Curd –
Chive Emulsion- Brown Butter - Hazelnut 23**
Pan-Fried Hake | Chorizo – Potato – Heritage Tomato – Chimichurri 25.50
10oz Rump Steak | Skin on Fries – Pickled Onion Rings – Blue Cheese Sauce 30.5
Devonshire Lamb Rump | Potato Rosti – Anchovy – 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**
Coconut Parfait | Sesame – Passionfruit Gel – Salted Pineapple – Pineapple Sorbet 11.5**
Dark Chocolate Marquise | Chocolate Soil – Coffee Caramel – Brown Sugar Ice Cream 12
Cheese Board | Biscuits – Pickled Celery – 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*