

Dinner Menu

the rock inn
Haytor Vale - Dartmoor National Park
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Nibbles

Battered Whitebait – Tartare 6.5
Harlequin Olives 6.5
Hake & Lemon Fishcake - Lemon 6.50

Corn Ribs – Ranch 6
Burratta – Tomato – Peach – Parma Ham 6
Pork Bolognaise Fritter 6.5

Starters

Chilled Pea & Mint Soup | “Peas on Toast” - Feta 10**
Brixham Mackerel Two Ways (*Pan-Fried & Ballotine*) | Rhubarb – Fennel - Celeriac 11.5**
Brixham Scallops | Curry Velouté – Onion Bhaji - Mango – Coriander 16
Ham Hock Terrine | Smoked Quicke’s Cheddar – Black Pudding – Chive Emulsion 11.5
Salt Baked Carrot Goats Curd – Pickled Carrot – Maple – Gingerbread – Walnut 11

Mains

Pork Tenderloin | Baby Courgette – Red Onion – Red Pepper & Feta Puree – Basil Pesto 25.5**
Caramelised Onion Tarte Tatin | Thyme & Cheddar Mash – Pickled Onion Gel –
Tenderstem – White Wine Velouté 24**
Start Point Hake | Nduja Croquette – Torched Baby Gem – Avocado Puree – Chive Oil 26
10oz Rump Steak | Skin on Fries – Caramelised Onion – Watercress – Smoked Sauce 30.5
Devon Lamb Rump | Fondant Potato – Tempura Anchovy – Celeriac – Red Wine Jus 32.50

Rock Inn Pub Classics

Battered Devon Haddock | Skin on Fries – Mushy Peas – Lemon – Tartare 20.5

Sides

Skin on Fries 5
Kale – Black Pepper 5
Mixed Leaves – Thyme Dressing 4
Tenderstem Broccoli – Brown Butter 5.5
Pickled Battered Onion Rings 6

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10.5**
Crème Brûlée | Pineapple – Pistachio Bisotti – Yoghurt – Passionfruit Sorbet 11.5**
Dark Chocolate Fondant | Salted Caramel - Chocolate Soil – Mint 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*