the rock inn
Haytor Vale - Dartmoor National Park

Lunch Menu

Nibbles

House Bread – Olive Oil & Balsamic 5
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

10oz Rump Steak | Skin on Fries –Caramelised Onion – Watercress – Smoked Sauce 30.5
Start Point Hake | Butterbean – Leek – White Wine – Chive 26
Chicken Supreme| Smoked Potato Croquette – Charred Corn – Sweetcorn Puree – Crispy Kale – Red Wine Jus 25.5
Parmesan & Truffle Gnocchi | Butternut Squash – Blue Cheese – Hazelnut 24

Pub Inn Classics

Sirloin Beef Burger |Mustard Mayo – Gherkin– Salad – Skin On Fries 19.5
Battered Devon Haddock | Skin on Fries – Mushy Peas – Lemon – Tartare 20.5
Three Cheese Ploughman's |Leaves – Chutney – Pickled Egg – Gherkin – Crusty Bread 17

Ciabatta

B.L.T // **Fish Finger** – Tartar
Cheddar – Chutney // **Roast Chicken –** Avocado
all served with salad leaves & fries - £14 each

Sides

Skin on Fries 6 / Kale – Black Pepper 5
Mixed Leaves – Thyme Dressing 4 / Tenderstem Broccoli – Brown Butter 6.5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10.5
Coconut Parfait | Pineapple – Pistachio Bisotti – Yoghurt – Passionfruit Sorbet 11.5
Milk Chocolate Mousse| Salted Caramel – Chocolate Soil– Mint Ice Cream 12
Cheese Board | Biscuits – Pickled Celery – Chutney 13

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