

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

Pea & Mint Soup | “Peas on Toast” - Feta 10**
Brixham Mackerel | Fennel & Orange Salad - Chive 11.5**
Brixham Scallops | Lobster Bisque & Pearl Barley Risotto – Parma Ham 16
Ham Hock Terrine | Smoked Quicke’s Cheddar – Black Pudding – Chive Emulsion 11.5
Goats Cheese Mousse | Beetroot – Candied Walnut 11

Mains

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**
10oz Rump Steak | Skin on Fries – Caramelised Onion – Watercress – Smoked Sauce 30.5
Devon Lamb Rump | Fondant Potato – Romanesco – Roasted Cauliflower Puree – Red Wine Jus 32.50
Start Point Hake | Butterbean – Leek – White Wine – Chive 26

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

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

**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*