

Dinner Menu

the rock inn
Haytor Vale - Dartmoor National Park
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Nibbles

Battered Whitebait – Tartare 6.5
Corn Ribs – Ranch 6
Harlequin Olives 6.5

Hake & Lemon Fishcake - Lemon 6.50
Parmesan & Truffle Potato Tots 6.5
Pork & Black Pudding Croquette – Brown Sauce 6

Starters

Celeriac Soup | Cheese Scone – Truffle – Candied Walnut 10**
Crispy Breaded Brixham Coley | Curry Velouté - Lime 12**
Brixham Crab | Watermelon – Pickled Chilli – Granny Smith – Coriander 14.5
Otter Black-Braised Ox Cheek | Beef Fat Crumpet – Pickled Shallot – Dorset Blue 12
Jerusalem Artichoke & Pearl Barley Risotto | Cured Egg Yolk – Chive Oil - Parmesan 11

Mains

Confit Pork Belly | Clotted Cream Mash – Pickled Carrot – Peanut Satay 25.5**
Pumpkin & Potato Terrine | Hazelnut – Whipped Goats Cheese – Gingerbread – Crispy Sage 24**
10oz Rump Steak | Skin on Fries – Caramelised Onion – Watercress – Smoked Sauce 30.5
Devon Lamb Rump | Fondant Potato – Smoked Aubergine – Confit Tomato – Feta – Mint Jus 32.50
Cornish Bream | Roasted Cauliflower – Raisin – Caper – Chive 25.50

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

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10.5**
Blackberry Parfait | Dorset Apple Cake – Gin – Rhubarb Sorbet 11.5**
Milk Chocolate Mousse | Cherry – Honeycomb – Malt Ice Cream – Almond 12
Cheese Board | Biscuits – Pickled Celery – Chutney 13

**Items are available on our Set Menu

2 Courses 31.5

3 Courses 36.5

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