the rock inn
Haytor Vale - Dartmoor National Park

Lunch Menu

Nibbles

House Bread – Olive Oil & Balsamic 5 50 *(*df)*
Battered Whitebait – Tartare 6.5 *(*gf/ *df)*
Corn Ribs – Ranch 6 *(*gf/ *df)*
Harlequin Olives 6.5 *(*v/ *gf/ *df)*
Brown Crab Croquette – Chilli – Soy 7 *(*df/ *pesc)*
Parmesan & Truffle Potato Tots 6.5 *(*v/ *gf/ *df)*
Pork & Black Pudding Croquette – Brown Sauce 6 *(*df)*

Starters

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

Mains

10oz Rump Steak | Skin on Fries –Caramelised Onion – Watercress – Smoked Sauce 30.5 *(*gf/ *df)*
Cornish Bream | Roasted Cauliflower – Raisin– Caper – Chive 25.50 *(*df/ *pesc/ *gf)*
Confit Pork Belly | Clotted Cream Mash – Pickled Carrot – Peanut Satay 25.5 *(*gf/ *df)*
Pumpkin & Potato Terrine |Hazelnut – Whipped Goats Cheese – Gingerbread – Crispy Sage 24 *(*v/ *gf/ *df)*

Pub Inn Classics

Sirloin Beef Burger |Blue Cheese – Mustard Mayo – Gherkin – Skin On Fries – Red Cabbage Slaw 19.5 *(*df)*
Battered Devon Haddock | Skin on Fries – Mushy Peas – Lemon – Tartare 20.5 *(*df/ *pesc/ *gf)*
Three Cheese Ploughman's |Leaves – Chutney – Pickled Egg – Gherkin – Crusty Bread 17 24 *(*v/ *gf)*

Ciabatta

B.L.T *(*df)* // **Fish Finger** – Tartar 5 *(*df/ *pesc)* //
Roast Pork – Mustard *(*df)* //**Cheddar** – Chutney *(*v/ *df)*
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 *(*v)*
Heather Honey Pannacotta | Carrot Cake – Cream Cheese Ice Cream 11 *(*gf)*
Milk Chocolate Mousse | Cherry – Honeycomb – Caramel Ice Cream – Almond 12 *(*gf/ *v)*
Cheese Board | Biscuits – Pickled Celery – Chutney 13 *(*gf/ *v)*

***Please inform us of any allergies: (gf)(df)(v)(pesc) gluten free/dairy free/vegetarian/ pescatarian are often adaptations of our dishes (and may well differ to the original description).**
A discretionary service charge of 10% will be added to your final bill