the rock inn
Haytor Vale - Dartmoor National Park

Tasting Menu

November 2026
(Saturday Nights Only)

Otter Black-Braised Ox Cheek *(*gf)*
Beef Fat Crumpet – Pickled Shallot – Dorset Blue
Pinot Noir Reserva 2023, Morandé 'Pionero', Casablanca Valley, Chile

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Brixham Mackerel *(*df/ *pesc/ *gf)*
Fennel – Lobster Bisque
Chardonnay ''The Raptor' 2021, Lake Chalice, Marlborough, NZ

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Devonshire Venison Haunch *(*gf/ *df)*
Honey Roast Parsnip – Truffled Hispi – Parsnip Puree - Red Wine Jus
Tannat de Corte 2024, Garzón Estate, Maldonado, Uruguay

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*Coconut Sorbet (*gf/ *df)*

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Blue Moon – Carrot Cake *(*v)*
Marsala Fine, Curatolo Arini, Sicily

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Milk Chocolate Mousse *(*gf/ *v)*
Cherry – Honeycomb – Salted Caramel Ice Cream - Almond
Black Muscat, Elysium, California

£75 Per Person
Wines with each course £35 per person

*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

the rock inn
Haytor Vale - Dartmoor National Park

Vegetarian Tasting Menu

November 2026
(Saturday Nights Only)

Celeriac Soup *(*v/ *gf/ *df)*
Cheese Scone – Truffle – Candied Walnut
Chardonnay ''The Raptor' 2021, Lake Chalice, Marlborough, NZ

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Jerusalem Artichoke & Pearl Barley Risotto *(*v/ *gf/ *df)*
Cured Egg Yolk – Chive Oil - Parmesan
Pinot Noir Reserva 2023, Morandé 'Pionero', Casablanca Valley, Chile

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Pumpkin & Potato Terrine *(*v/ *gf/ *df)*
Hazelnut – Whipped Goats Cheese – Gingerbread – Crispy Sage
Tannat de Corte 2024, Garzón Estate, Maldonado, Uruguay

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*Coconut Sorbet (*gf/ *df)*

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Blue Moon – Carrot Cake *(*v)*
Marsala Fine, Curatolo Arini, Sicily

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Milk Chocolate Mousse *(*gf/ *v)*
Cherry – Honeycomb – Salted Caramel Ice Cream - Almond
Black Muscat, Elysium, California

£75 Per Person
Wine with each course £35 per person

*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).
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