



• Black Dot = GF Free Alternative Available

# ON THE ROCKS

RESTAURANT • BAR

## NIBBLES

£4

- Beef Fat Spuds,  
Parmesan & Truffle Custard

- Pitted Citrus Marinated  
Cornish Olives

OTR Soughdough,  
Butter & Sea Salt

## STARTERS

£8

- Flame Grilled Hanger Steak  
Egg Yolk Puree, Cornichons & Croutes

- Seared Duck Breast  
Nam Jim Dressing,  
Seaweed & Orange Cracker

- Smoked Pollock  
Mussel Chowder, Baked Parmesan,  
Coddled Yolk & Chive Oil

N'duja Bolognese Arancini  
Parmesan & Truffle Mayonnaise

- Crisp Salt & Pepper Squid  
Garlic Mayonnaise,  
Chive Oil & Lime

## CHEFS MENU

£35pp

### NIBBLES

Focaccia, Oil & Balsamic  
&

Cod Taco, Seaweed Cracker & Satay Sauce

### STARTER

Brixham Dayboat Squid  
Kohlrabi, Peanut & Nam Jim Dressing  
or

Black Pudding & Onion Pithivier  
12 Hour Onions & OTR Brown Sauce

### MID COURSE

“Ham, Egg & Chips”

### MAIN

Curried Gurnard Fillet  
Cauliflower, Caper & Raisin,  
Curried Mussel Cream

or

Roasted Lamb Rump  
Broccoli, Wild Garlic,  
Manchego, Tomato & Cucumber Salad

### DESSERT

Warm Chocolate Tart  
Exeter Vanilla Bean Ice Cream

or

Guest Cheese - See Board  
Spiced Tomato Chutney,  
Golden Raisins & Biscuits

## MAINS

£18

- Whole Roasted Fish Of The Day  
See Board For Details & Price

- Fillet Of Red Gurnard  
Mussels & Chorizo Taglioni,  
Chilli, Basil  
& Coconut Cream

- Pan Fried Cod Fillet  
Beef Fat Fries, Caviar,  
Curried Peas, Warm Tartare Sauce  
& Balsamic Onions

- Glazed Beef Short Rib  
Cauliflower Cheese, Rosti, Leeks  
Parmesan & Truffle

- 15 Hour Pork Belly  
Black Pudding & Onion Pastry  
Piccolo Parsnips, Crackling  
Cabbage & OTR Brown Sauce

- Seared Chicken Breast  
Maple & Ham Hock Croquette,  
Broccoli Puree, Wild Garlic  
& Potato Rosti



# ON THE ROCKS

RESTAURANT • BAR

## • STEAKS

West Country, 35 day, dry aged, Beef.  
Served with Beef Fat Fries, Onion Jam  
& Crispy Chicken Skin Ceaser Salad.

8oz Rump - £20

8oz Sirloin - £25

## SAUCES £3

OTR Steak Butter • Pink Peppercorn

## PLANT BASED MENU

### STARTERS

£8

Tempura Vegetables  
Miso Caramel  
Pickles & Lime

Wild Mushroom Arancini  
Broccoli Puree  
& Wild Garlic

### MAINS

£16

Spiced Bean Burger  
Satay Sauce, Gem Lettuce, Chilli, Lime,  
Chargrilled Tenderstem & Fries

Cauliflower Bolognese  
Tagliatelle, Chive  
& Truffle

### KIDS £6

Spaghetti Bolognese

Breaded Fish, Chips & Peas

Mini Moules & Fries

Roast Chicken & Chips

Chocolate & Vanilla Ice Cream - £3

### COFFEE & TEA

Earl Grey, Chamomile, Green Tea, Darjeeling  
English Breakfast, Super Fruit, Peppermint - £2

Espresso - £2

Americano/Flat White/Latte/Cappuccino - £3

## • ELBERRY COVE MUSSELS

Served With Focaccia, Mains inc. Fries

- Baby Shallots, Cream, White wine & Parsley  
- Cider, Smoked Bacon, Cream & Chive Oil

Starter - £8

Main - £16

## • SIDES £3

French Fries

Beef Fat Potato Rosti

Buttered Leeks & Parmesan

Cavolo Nero, Miso Caramel & Sesame

### DESSERTS

£8

Warm Chocolate Tart  
Sea Salt, Werthers Original  
& Malted Milk Ice Cream

“Rhubarb & Custard”

Almond Crumble,  
Vanilla Panacotta & Rhubarb Sorbet

Crème Brûlée

Cinnamon Doughnut & Salted Caramel

Baileys Affogato

Origin Espresso & Vanilla Ice Cream

OTR Sorbets

Chocolate Soil & Honeycomb

Guest Cheese - See Board

OTR Chutney,

Golden Raisins & Biscuits

### DIGESTIVO

£8

Irish Coffee

Jamesons, Espresso, Cream

Margarita

Tequila, Fresh Lime

Espresso Martini

Black Cow Vodka, Espresso

Baileys Martini

Baileys, Disaronno, Vodka, Cream