



• Black Dot = GF Free Alternative Available

DINNER
6 - Late
SUNDAY ALL DAY

DINNER
6 - Late
SUNDAY ALL DAY

ON THE ROCKS
RESTAURANT • BAR

APERITIVO

£7

Raspberry Bellini
Chambord, Prosecco

Negroni
Plymouth Gin, Campari,
Martini Rosso Vermouth

Martini
Plymouth Gin, Martini Extra Dry Vermouth

Sour Trace (Whiskey Sour)
Buffalo Trace Bourbon, Foamed Fresh Lemon

NIBBLES

£4

• **Polenta Chips & Cheese Fondue**

• **Crispy Smoked Streaky bacon,**
Apple, Chorizo and Honey

• **Pitted Citrus**
Marinated Cornish Olives

OTR Sourdough
& Tangy, Smokey Butter

STARTERS

• **Crispy Pork Belly**
Ketchup Manis, Apple & Ginger
Roasted Water Melon & Miso Caramel
£7

N'duja Bolognese Arancini
Aged Parmesan,
& Truffle Mayo
£7

• **Seared Brixham Scallops**
Sweetcorn, Corriander, Szechuan Cracker
& Lime Daikon Pickle
£12

OTR Smoked Haddock Chowder
Coddled Yolk, Mussels & Vintage Cheddar
£8

• **Chilli Salt Squid**
Roasted Garlic Mayo, Red Chillies,
Lime & Spring Onions
£8

• **Torched Brixham Mackerel**
Pickled Cucumber, Peanut, Mango,
Basil & Namjim Dressing
£7

MAINS

• **Creedy Carver Duck Breast**
Pickled Blackberries, Charred Savoy
Beets, Honey & Cocoa Granola
£19

Grilled Fillet Of Monkfish
Chilli, Basil & Mussel Linguini
Sun Blushed Tomato Cream,
Broccoli & Chorizo
£17

• **Salted Cod Loin**
Hazelnut, Celeriac, Leeks
Caviar & Chive Sauce
£16

• **OTR Seafood Linguini**
Mackerel Fillet, Squid, Mussels
White Wine, Garlic & Parsley Sauce
£16

Pork Belly & Hog's Pudding
OTR Brown Sauce,
Miso Glazed Parsnip,
& Apple
£16

• **Corn Fed Chicken Supreme**
Hispi Cabbage, Serrano Ham,
Polenta, Saffron Sweetcorn
& Truffle Cream
£17

CLASSICS

• **Chargrilled Beef Burger**
Fairground Onions, Streaky Bacon,
Swiss Cheese, OTR Burger Sauce & Fries
£13

• **Beer Battered Fish & Chips**
Mushy Peas, Beer Pickled Onions,
Triple Cooked Chips
£13

• **Whole Roasted Fish Of The Day**
New Potatoes, Coloured Courgettes
Hispi Cabbage & Lemon Butter
£15

• **SIDES** £3

French Fries • New Potatoes
Broccoli, Soy & Sesame

Coloured Courgettes • Hispi Cabbage
Triple Cooked Chips • Miso Bok Choy



DINNER
6 - Late
SUNDAY ALL DAY

ON THE ROCKS
RESTAURANT • BAR

DINNER
6 - Late
SUNDAY ALL DAY

• **STEAKS**

All our steaks are prime West Country, 21 day aged beef, cooked on our charrill.
With Triple Cooked Chips, Glazed Shallot & Tomatoes.

8oz Rump - £18

8oz Sirloin - £24

12oz Bone in Ribeye - £26

SAUCES £2

BBQ Glaze • Mushroom & Whiskey • Peppercorn

VEGETARIAN & VEGAN

All dishes can be prepared as a Vegetarian or Vegan dish.
Please specify when ordering.

STARTERS

£7

- Tempura Vegetables
Ketchup Manis & Pickles

Galangal & Lemongrass Broth
Pickled Chillies, Wild Mushroom & Broccoli

- Polenta Chips & Siracha Mayo
Micro Corriander

MAINS

£13

Wild Mushroom Orecchiette
Devon Mushrooms, Crispy Onions
& Parmesan

Spiced Bean Burger
Focaccia Roll, Emmental, Fairground Onions,
Devilled Ketchup, Raw Slaw & Fries

- Cucumber, Mango & Peanut Salad
Basil, Bulgar Wheat & Thai Dressing

KIDS

£5

Tomato Pasta

Fish & Chips

Cheese Burger & Fries

Mini Moules & Fries

Chocolate & Vanilla Ice Cream - £3

• **ELBERRY COVE MUSSELS**

Served with toasted Focaccia, Mains inc. Fries

- Baby Shallots, Cream, White wine & Parsley
- Cider, Smoked Bacon, Cream & Spring Onion
- Chorizo, Beer Pickles & Sage

Starter - £7

Main - £14

DESSERTS

£6

- Dark Chocolate Delice
Caramelised Banana & Peanut

- Lemon Parfait
White Chocolate & Devon Gin

- Strawberries & Cream Panna Cotta
Mint Chantilly & Cream Tea Macaroon

Cheese Board - £7

Sharpham Brie, Devon Blue, Vintage Cheddar,
Chutney, Apple & Biscuit

DIGESTIVO

£8

Irish Coffee
Jamesons, Espresso, Cream

Margarita
Tequila, Fresh Lime

Espresso Martini
Black Cow Vodka, Espresso

Baileys Martini
Baileys, Disaronno, Vodka, Cream

COFFEE & TEA

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

Espresso - £2

Americano/Flat White/Latte/Cappuccino - £3

Whilst every care has been taken to remove them, some small bones may remain.
If you have any dietary requirements or allergies please make a member of the team aware and we will do our best to cater for any needs required.