



ON THE ROCKS

RESTAURANT • BAR

• Black Dot = GF Free Alternative Available

STARTERS

£8

Monkfish, Smoked Haddock & Cheddar Croquettes
Charcoal'd Leeks & Sauce Gribiche

N'duja Bolognese Arancini
D.O.P Parmesan & Truffle Mayonaise

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

New York Deli Beef Bon Bons
Triple Mustard Mayonnaise & Cornichons

• **15 Hour Pork Belly**
Parsnip, Glazed Onion
& OTR Brown Sauce

KIDS £6

Roast Chicken, Peas & New Potatoes

Monkfish Fingers & Chips

Tagliatelle Bolognese

Mini Moules & Fries

Chocolate & Vanilla Gelato - £3

MAINS

£18

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

• **Fillet Of Monkfish**
Chilli, Basil & Mussel Tagliolini,
Sun Blushed Tomato & Coconut Cream,
Broccoli & Chorizo

• **Seafood Tagliolini**
Mackerel Fillet, Squid, Mussels,
White Wine, Garlic & Parsley Sauce

• **Pan Roasted Lamb Rump**
Pulled Lamb Shoulder,
Artichokes, Harissa Yoghurt
& Beef Tomato

• **Glazed Beef Short Rib**
Beef Fat Potato,
Wild Mushrooms, 3 Day Onion Jus
& Aged Parmesan

• **Creedy Carver Chicken Supreme**
Coddled Yolk,
Celeriac, Bacon,
& Dauphinoise

STEAKS

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

8oz Rump - £18

8oz Sirloin - £24

SAUCES £3

Blue Cheese • Peppercorn

ELBERRY COVE MUSSELS

Served With Toasted Focaccia,
Mains inc. Fries

- Baby Shallots, Cream, White wine & Parsley
- Cider, Smoked Bacon, Cream & Spring Onion

Starter - £8

Main - £16

VEGETARIAN & VEGAN

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

STARTERS

£8

Tempura Vegetables
Miso Caramel & Pickles

• **Charred Tenderstem Broccoli**
Goats Curd, Harissa & Raisins

MAINS

£16

• **Wild Mushroom Tagliatelle**
Cream, Coddled Egg Yolk
& Aged Parmesan

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

• **SIDES £3**

French Fries • Beef Fat Chips
Dauphinoise

Broccoli, Soy & Sesame
Chicken Skin Ceaser Salad

CHEFS MENU

£35pp

CANAPES

OTR Soughdough, Butter & Sea Salt
&
Beef Fat Spuds,
Truffle Custard & Malt Vinegar

STARTER

Brixham Day Boat Squid
N'Duja & Creme Fraiche
or

Cornish Lamb Shoulder
Harrisa, Artichokes & Golden Raisins

MID COURSE

Whidden Down Pork Belly
Brown Sauce & Sauerkaraut

MAIN

Creedy Carver Duck Breast
BBQ Carrot, Pink Grapefruit
& Potato Mille Feuille
or

BBQ Monkfish Fillet
Smoked Bacon, Celeriac, Dauphinoise
& Smoked Mussel Sauce

DESSERT

Chocolate & Olive Oil Ganache
Passion Fruit & Yoghurt Sorbet
or

Guest Cheese
See Board For Details

DESSERTS

£7

• Spiced Creme Brulee
Fennel & Hazelnut Biscotti

• Baileys Affogato
Origin Espresso & OTR Vanilla Gelato

OTR Sticky Toffee Pudding
Earl Grey Sauce, Honeycomb
& OTR Mascarpone Gelato

• Guest Cheese
See Board For Details & Price

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



ON THE ROCKS

RESTAURANT • BAR

LUNCHTIME

2 Course £20 / 3 Course £25

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

• Beef Fat Spuds,
Parmesan & Truffle Custard

• Pitted Citrus Marinated
Cornish Olives

OTR Soughdough,
Butter & Sea Salt