



SAMPLE MENU ONLY - NOT FOR PRE-ORDERING

Draught

Anthem, St Austell 3.4	5
Proper Job Cornish IPA 4.5%	5.3
Jail Ale, Dartmoor 4.8%	5.4
Singlefin lager, Cornwall 4%	5.3
Korev, Cornish lager 4.8%	5.9
Devon Red cider 4.5%	5.4
Poretti 4.9%	5.9

Full drinks menu available

Cocktails

Toffee Espresso Martini	11.7
<i>Owen's espresso, Connie Glaze toffee vodka liqueur, vodka, sugar syrup</i>	
Westcountry Red Mule	10.5
<i>Black Cow vodka, beetroot syrup, ginger, lime, mint</i>	
Rhubarb Delight	11
<i>Plymouth gin, rhubarb, lemon, egg white</i>	
Terry's chocolate orange	11
<i>Black Cow vodka, Cointreau, crème de cacao, Terry's chocolate orange shavings</i>	

Soft & 0%

Sparkling elderflower, cucumber & mint	4
Homemade Lemonade	4
Castle Ginger & Lime Cooler	4
Lucky Saint Lager 0.5%	4.7
Proper Job IPA 0.5%	5.3
Devon Red Zero, Sandford	5.6
Salcombe alcohol free gin	3.6
Virgin Mary	5
Virgin Mojito	5

Nibbles

Fish goujons, curried tartare, fennel	6	Kyle's fried chicken, Castle hot sauce & pickle	6
Mixed pitted olives (v, gf, df)	4.5	Halloumi fries, sweet chilli (gfo)	5.5
Castle red onion & rosemary bread, pesto, whipped butter, black olive tapenade			9
Roasted butternut squash & sage houmous, tortilla chips, toasted seeds (vg, df)			5.5
Crispy chili beef, Korean BBQ sauce, kimchi, lime mayo			7.5

Starters

Seasonal soup, Castle red onion & rosemary bread (vgo, gfo)	7.5
Slow cooked beef & smoked cheddar croquettes, beef fat mayo, pickled red chillies, siracha	9
Lamb kofta, raita, coriander, mango chutney	9.5
Fried buffalo mozzarella, crispy coppa ham, pesto, cured tomato (vgo, gf)	9
Whole baked camembert, beef fat jail ale onions, red onion & rosemary bread (gfo)	17
Duck liver parfait, rhubarb & plum jam, toasted sourdough	9.5

Mains

Fillet of local hake, roast tomato, courgette, dill, Cornish potatoes (gf, dfo)	25
Hilary's West Country steak & ale pie, mash, seasonal vegetables	21.5
Creedy Carver duck leg, dauphinoise potato, purple sprouting broccoli, chorizo butter, duck fat jus	26
Local battered south coast haddock & chips, crushed peas, tartare (gf, df)	19.5
Parsnip risotto, truffle Godminster cheddar, chilli toasted seeds (v, gf)	18
Roasted vegetable ratatouille, Cornish new potatoes, salsa verde, courgette (gf, df, vg)	18
Palmer's of Tavistock 10oz 28 day aged sirloin steak, mushroom, chips, peppercorn sauce (gf, dfo)	30.5
Lifton venison, squash fondant, wild mushroom, smoked bacon & bone marrow jus	30
Devon beef burger, pulled pork, Castle Inn burger sauce, mature cheddar, tomato, chips (gfo, dfo)	19.5
Roasted courgette & halloumi burger, chimichurri, pickled oyster mushroom, chips (vgo, gfo)	17.5
42oz Devon Tomahawk steak, chimichurri, bone marrow butter, truffle & parmesan fries, roasted tomato & king oyster mushroom (gf, dfo)	78

Sides

Chips/cheesy chips (gf, df)/chicken salted chips (gf)	4/5/5	Seasonal greens	4
8" Garlic flatbread/with cheese	6/7.5	Pickled onion rings (gf, df)	4
Smoked cheddar & leek mash, crispy onions, truffle oil	4.5	Side salad (gf, df)	3.5

Please speak with a team member regarding any dietary requirements before placing your order.
(gf) Gluten free, (gfo) Gluten free option, (v) Vegetarian, (vg) Vegan, (vgo) Vegan option, (dfo) Dairy free option

Dessert Cocktails

Velvet Cream, Spiced Cornish rum, baileys, amaretto, cream	11
Espresso Martini, Owens espresso, vodka, Kahlua, sugar	11.5

Desserts

White chocolate cheesecake, blood orange, honeycomb	9
Chocolate delice, marshmallow, salted caramel peanut granola (gfo)	9
Rhubarb & apple crumble, clotted cream (gfo)	9
Sticky toffee pudding, toffee sauce, banoffee ice cream (gfo)	9
Vanilla crème brûlée, rhubarb sorbet (gf)	9
Affogato, double Owens espresso, Dartmoor vanilla ice cream (dfo, gfo)	6
<i>add a liqueur to your Affogato (Baileys, Cointreau, Amaretto, Kahlua, Frangelico)</i>	<i>from 3.2</i>
Castle Affogato, double Owens espresso, salted caramel ice cream, Cornish spiced rum (gfo)	9.6

Ice Cream *from The Dartmoor Ice Cream Company, Lydford, Devon* 1, 2 or 3 scoops 3/5/7
made exclusively from Dartmoor cows milk

Madagascan vanilla (gf)	Dark Chocolate (gf)	Sea salted caramel (gf)	Strawberries & cream (gf)
Vanilla vegan ice cream (gf, vg) <i>contains nuts</i>	Blackcurrant sorbet (vg)	Strawberry vegan ice cream (gf, vg)	

Cheese - *with chutney & local crackers*. Choice of 3 or 5 from below 11/13.5

Sharpham Brie - *mould ripened cheese, from Jersey cows milk, firm, rich and creamy*
 Helford Blue - *soft, fragrant blue cheese, cows milk, Cornwall*
 Solstice - *cows milk, golden hue, creamy flavour, washed in Somerset cider brandy*
 Truffle Cheddar - *rich deep flavour of truffle, cows milk, multi-award winning*
 Ticklemore Goats Cheese - *goats milk cheese, light, gentle lemony flavours*

Port

Cockburns Ruby Port	4.2	50ml
Taylors Late Vintage (2019)	5	50ml
Taylors 10 Year Old Tawny	6.4	50ml
Dow's 1983	11	50ml

Pudding Wines

Vat 5, Botrytis Semillon, Australia	<i>Peaches, nectarines, apricots, candied orange peel,- perfect with a fruity pud</i>	5	50ml
Cambell's Rutherglen, Muscat, Australia	<i>Sweet & fresh - liquid Christmas pud</i>	7.5	50ml
Pedro Ximenez Triana, Javier Hidalgo	<i>Velvety texture, fig, caramel - sticky wine for sticky puds</i>	7.5	50ml

Digestif

Hicks & Healey Single Malt Cornish Whiskey	4.7	Hicks & Healey 3 year old Cornish Cyder Brandy	4.7
Whiskey Mac	10.5	Devon Negroni	9.5
<i>Scotch, Stone's ginger wine</i>		<i>Phymouth gin, Campari, sweet vermouth</i>	

Tea & Coffee

Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall *all 3 each*
 Great British Tea, Earl Grey, Peppermint, Chamomile, Green Tea
Organic, fairtrade coffee from Owens Coffee, Ivybridge, Devon *from 3*
 Americano, Latte, Cappuccino, Espresso, Double Espresso, Cortado, Mocha
 Dairy free milk options available 0.3

Our Suppliers

We aim to source as many of our products as possible from Devon & Cornwall, sourcing seasonally to ensure that we get the very best local produce when it's at its best!

Meat	<i>Palmers Butchers, Tavistock, Devon</i> <i>Howells Butchers, Tavistock, Devon</i> <i>Devon Venison, Ljfton, Devon</i>	Fish & Seafood	<i>Kingfisher Brixham, Paignton</i> <i>Wright Brothers, Paignton, Devon</i>
Fruit & Veg	<i>Westcountry Sales, Newton Abbott, Devon</i> <i>Tamar V'ien, Saltash</i> <i>Forest Produce, Uffculme, Devon</i>	Coffee	<i>Owens Coffee, Ivybridge, Devon</i>
Ale & Lager	<i>St Austell Brewery, Cornwall</i> <i>Dartmoor Brewery, Princetown, Devon</i>	Tea	<i>Tregothnan, Tresillian, Cornwall</i>
		Ice Cream	<i>Dartmoor Ice Cream, Lydford, Devon</i>
		Soft Drinks	<i>Healeys, Truro, Cornwall</i> <i>Frobishers, Exeter, Devon</i>
		Cider	<i>Sandford Orchard, Crediton, Devon</i>

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