



SAMPLE MENU ONLY - NOT FOR PRE-ORDERING

Draught

Anthem, St Austell 3.4%	5.0
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 4.8%	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>	
Spiced & Stormy	9.5
<i>Spiced Cornish rum, ginger, soda, lime</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
Salcombe alcohol free gin	3.6
Devon Red Zero, Sandford	5.6
0% Spiced & Stormy	8
Virgin Mojito	5

Nibbles Kyle's fried chicken, Castle hot sauce, pickle	6	Halloumi fries, sweet chilli (gfo)	5.5
Castle red onion & rosemary bread, basil pesto, butter	6		
Roasted butternut squash & sage houmous, tortilla chips, toasted seeds (vg, df)			5.5

Mains - We're committed to local sourcing and all our meats are supplied by Palmers & Howells Butchers of Tavistock

Roast sirloin of beef (gfo)	23
Roast loin of pork, apple sauce (gfo)	21
Yorkie upgrade - Fill your yorkie with slow cooked beef	4
Can't decide.... Double roast (gfo)	25
<i>All served with beef dripping roasted potatoes (vgo), roasted carrot & parsnip, red cabbage, carrot & swede mash, kale, & a Yorkshire pudding</i>	
Roasted red pepper, ratatouille, herb & red onion gravy (vgo, gfo)	17
Devon beef burger, pulled pork, Castle Inn burger sauce, mature cheddar, tomato, chips (gfo, dfo)	18.5
Local battered south coast haddock & chips, crushed peas, tartare (gf, df)	18.5

Sides Howell's of Tavistock pork & leek pigs in blankets	4
Vintage mature cheddar cauliflower cheese (gf)	4

Stonebaked Pizzas all 12" *

<i>Margherita</i>	Mozzarella fior di latte & rich tomato sauce	12
<i>La Capra</i>	Spinach, goat's cheese & red onion marmalade	13.5
<i>The Spicy One</i>	Authentic Italian pepperoni, Nduja sausage, & chilli oil	15
<i>Salsiccia e Zucca</i>	Old English sausage (Not gf), roasted butternut squash & sage	14
<i>Il Salmone</i>	Smoked salmon, anchovies, herb crème fraiche	15
<i>The Hawaiian</i>	Devon ham & pineapple salsa	14
<i>Funghi e Tartufo</i>	Wild mushrooms & truffle oil	13
<i>The Big Cheese</i>	Five Westcountry favourites plus mozzarella & sweet chilli jam	14.5

*10" Gluten free bases available for all pizzas, Vegan cheese available.

Extra Toppings Pepperoni, Nduja, Ham, Sausage, Spinach, Pineapple salsa, Mushrooms, Truffle/Chilli Oil,	1.5 each
Butternut Squash, Red Onion Marmalade, Olives, Jalapenos	

Dippers Pesto Mayo, Garlic Aioli, BBQ Sauce	2 each/5 all
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Sides Chips/Cheesy chips (gf, df)	4/5	Chicken salted chips (gf)	5
Side salad (gf, df)	3.5	8" garlic flatbread/with cheese	6/7.5

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, <i>Spiced Cornish rum, baileys, amaretto, cream</i>	11
Espresso Martini, <i>Owens espresso, vodka, Kahlua</i>	11.5

Desserts

Treacle tart, Devon clotted cream	9.5
Sticky toffee pudding, banoffee ice cream (gf)	9
Apple & blackberry crumble, Dartmoor vanilla ice cream (gfo)	9
English rhubarb fool, shortbread, honeycomb, peanut & salted caramel granola (gfi)	9.5
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</i>
Castle Affogato, double Owens espresso, salted caramel ice cream, Cornish spiced rum	9.5

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	4.3	50ml
Taylor's Late Vintage (2019)	5.2	50ml
Taylor's 10 Year Old Tawny	6.7	50ml
Taylor's 1983	11	50ml

Pudding Wines

Vat 5, Botrytis Semillon, Australia	<i>Peaches, nectarines, apricots, candied orange peel,- perfect with a fruity pud</i>	5.5	50ml
Cambell's Rutherglen, Muscat, Australia	<i>Sweet & fresh - liquid Christmas pud</i>	7.6	50ml
Pedro Ximenez Triana, Javier Hidalgo	<i>Velvety texture, fig, caramel - sticky wine for sticky puds</i>	7.8	50ml

Digestif

Hicks & Healey Single Malt Cornish Whiskey	5	Hicks & Healey 3 year old Cornish Cyder Brandy	5.5
Whiskey Mac	10.5	Devon Negroni	10
<i>Scotch, Stone's ginger wine</i>		<i>Plymouth 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

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, Lifton, 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 view, 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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