

Example Sunday Lunch Menu



Draught

Jail Ale 4.8%
Tribute 4.2%
Proper Job 4.5%
Trelawny 3.8%
Korev, Cornish lager 4.8%
San Miguel 5%
Devon Mist cider 4.5%
Devon Red cider 4.5%

4.5	Spiced & Stormy
4.3	<i>Spiced Cornish rum, house ginger, soda, lime</i>
4.4	Sloe Secco
4.2	<i>Plymouth Sloe Gin, prosecco</i>
5.1	Aperol Spritz
5.1	<i>Prosecco, Aperol, soda, orange</i>
4.5	Devon Negroni
4.5	<i>Plymouth Gin, sweet vermouth, Campari</i>

Cocktails

7	Luscombe Elderflower	3.4
	Luscombe Ginger Beer	3.4
8	Luscombe Sicilian Lemonade	3.4
	Lucky Saint Lager 0.5%	4
8.5	Salcombe alcohol free gin	3
	Ghost Ship Ale 0.05%	4.2

Soft & 0%

full drinks and wine list available

Nibbles

Nocellara olives, feta (v) 4.5	Berkshire pork scratchings, apple sauce (gf, df) 4.5
Whipped Devonshire Ticklemore goats cheese, root vegetable crisps (v, gf) 5	
Castle Inn sourdough, whey butter (gfo) 5	

Mains

Roast Devon beef topside, Yorkshire pudding	16.5
Roast Devon pork loin, Yorkshire pudding	16
Roast haunch of Devon Venison, Yorkshire pudding	16.5
Castle Inn double/triple roast, Yorkshire pudding	17.5/18.5
Roast butternut squash, roast piquin peppers	12
Children's roast	10
<i>All served with roasted potatoes, roasted carrot and parsnip, red cabbage, green veg, swede mash, cauli cheese</i>	
Local beer battered haddock, chips, tartare, peas (gf, dfo)	16
Chicken & bacon caesar salad, house traditional sauce (<i>contains anchovies</i>)	<i>Sml/Lrg</i> 8/14
Spiced chickpea burger, chipotle mayo, beef tomato, slaw, chips (vg, df, gfo)	14.5
Devon beef burger, jail ale chutney, smoked cheddar, crispy bacon, slaw, chips (dfo)	15
<i>add pulled pork to your burger</i>	1.5

Sarnies

<i>All served with Cornish sea salt crisps. Upgrade to chips/soup</i>	2/3
Castle Inn spiced BLT (gfo)	7
Egg mayo, watercress (gfo)	6.5
Devonshire ham, mature cheddar (gfo)	7
Pulled pork wrap, slaw	7.5
Crunchy veg, spinach, hummus wrap (vg)	6.5

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

<i>Desserts</i>	Apple and berry crumble, custard	7
	Poached pear, berries, vanilla ice cream (vgo)	7
	Sticky toffee pudding, toffee sauce, vanilla ice cream	7
	Chocolate brownie, chocolate sauce, ice cream (gf)	7
	Vegan chocolate & pecan brownie, vegan vanilla ice cream	7
	Affogato, double Owens espresso, Dartmoor vanilla ice cream	5.5
	<i>add a liqueur to your Affogatto (Baileys, Cointreau, Ameretto, Grand Marnier)</i>	3

Cheese Board - with chutney & local crackers. Choice of 3 or 5 from below 9.5/12.5

Sharpham Brie - mould ripened cheese, from Jersey cows milk, firm, rich and creamy
 Hereford Blue - soft, fragrant blue cheese, cows milk, Devon
 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, gently lemony flavours with herbaceous notes

Ice Cream - from The Dartmoor Ice Cream Company, Princetown, Devon, 1, 2 or 3 scoops 2.2/4.3/6.4
made exclusively from Dartmoor cows milk

Madagascan vanilla	Sea salted caramel	Dark Chocolate
Strawberries & cream	Raspberry sorbet	Vanilla vegan ice cream

Pudding Wine

Vat 5, Botrytis Semillon, Australia	4.5	50ml
Cambell's Rutherglen, Muscat, Australia	4.5	50ml

Digestif

Hicks & Healey Single Malt Cornish Whiskey	4.7
Hicks & Healey 3 year old Cornish Cyder Brandy	4.7
Taylors late bottled vintage (2017)	4.2

Coffee - Organic, fairtrade coffee from Owens Coffee, Ivybridge, Devon from 2.8

Americano, Latte, Cappuccino, Espresso, Double Espresso, Cortado, Mocha

Tea - Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall all 2.8

Great British Tea, Earl Grey, Peppermint, Chamomile, Green Tea

Dairy free milk options available 0.3