



Draught

Jail Ale 4.8%
Tribute 4.2%
Proper Job 4.5%
Anthem 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>

7 Luscombe Elderflower	3.4
Luscombe Rhubarb Crush	3.4
Luscombe Ginger Beer	3.4
Lucky Saint Lager 0.5%	3
Salcombe alcohol free gin	3
Ghost Ship Ale 0.05%	4.2

full drinks and wine list available

Nibbles

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

<i>Starters</i>	Soup of the day, sourdough bread (v, gfo)	6.5
	Purple sprouting broccoli, ricotta, manuka honey, toasted almonds	7
	Devonshire black pudding, duck egg, girolles	8.5
	Looe caught crispy squid, smashed avocado, chilli (gf)	8
	Caramelised onion & thyme sausage roll, house ketchup	7.5
	Torched Looe sardines on toast (gfo)	8.5
	Cornish brie arancini, Castle Inn hot sauce (v)	8

<i>Mains</i>	Catch of the day - <i>daily changing dish, please speak with one of the team</i>	18.5
	Devon beef & jail ale pie, mash, seasonal greens	17
	Local beer battered haddock, chips, tartare, peas (gf, dfo)	16.5
	Confit Devon duck leg, fondant potato, braised red cabbage, green peppercorn sauce (gf)	18.5
	Line caught Brixham hake, potato cake, crispy kale, beurre blanc	18
	Wild mushroom & thyme risotto, rocket & parmesan (v, vgo, gf)	16.5
	Sweetcorn fritter, sweet potato mash, courgette, harissa (vg)	17
	Roasted pork belly, butternut squash puree, wild mushrooms, black pudding, pomme anna (gfo)	18.5
	10oz 48 day aged Devon sirloin, tomatoes, mushroom, onion ring, chips, peppercorn sauce (gfo)	28
	Devon venison burger, Jail ale chutney, tomato, bacon crisp, cheese, slaw, chips (dfo)	15
	<i>add pulled pork to your burger</i>	1.5
	Westcountry cote de boeuf for two, roast garlic, house salad, bearnaise, chips (gf, dfo)	56
	<i>(fri and sat only)</i>	

<i>Sides</i>	Chips	3.5	Charred broccoli, balsamic glaze	3.5
	Spring greens (dfo)	3.5	Dressed leaves	3
	Truffle mash (dfo)	4		

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



Desserts

Bakewell tart, vanilla ice cream	all 8 each
Coconut panna cotta, autumn berries (vg)	
Jam roly-poly, custard	
Apple & rhubarb crumble, custard	
Chocolate fondant, raspberry sorbet	
Affogato, double Owens espresso, Dartmoor vanilla ice cream (dfo, gfo)	5.5
<i>add a liqueur to your Affogatto (Baileys, Cointreau, Amaretto, 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

Madagascan vanilla	Sea salted caramel	Dark Chocolate
Strawberries & cream	Raspberry sorbet	Vanilla vegan ice cream
(gfo option for all ice creams)		Strawberry (vg)

Port

Cockburns Ruby Port	4.2	50ml
Taylor's Late Bottled Vintage (2017)	4.2	50ml
Taylor's 10 Year Old Tawny	4.2	50ml

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
Taylor's 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 3

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

Dairy free milk options available

0.3

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