THE CASTLE INN

Dinner Menu

Nibbles

Castle Inn Milk Bread, Marmite Butter (gfo,v,veo) 6
Gordal Olives (gf,ve) 6
Oxtail Croquette, Horseradish (gf) 7

Starters

Manor Estate Leek & Potato Soup, Cave Aged Cheddar Scone (gfo,veo) 12
Heritage Beetroot, Driftwood Goats Cheese, Walnuts (gf,v) 12
Smoked Cornish Mackerel, Cucumber, Horseradish, Rye (gf) 12
Pork & Stornaway Black Pudding Terrine, Pear, Truffled Bitter Garden Leaves, Almond (gf) 12

Mains

Castle Inn Burger, Salt Pig Nduja Jam, Ogleshield, Manor Garden Pickles, Hand Cut Chips (gfo) 22
Brixham Fish & Chips, Mushy Peas, Tartare Sauce (gf) 22
Wooley Park Farm Chicken, Winter Truffle, Black Pudding, Smoked Bacon, Peas (gf) 28
Ox Cheek Pie, Creamy Mash, Swede 28
8oz Flat Iron Steak, Potato & Black Garlic Terrine, Watercress, Chimichurri (gf) 30
Line Caught Pollock, Castle Inn Curry Sauce, Potato & Butternut Saag Aloo (gf) 28
Crown Prince Squash, Manor Garden Rainbow Chard, Almond, Pesto (gf,ve) 24

Sides

Hand Cut Chips (gf,ve) 6
Koffmann Fries (gf,ve) 6
Creamy Mash (gf,v) 6
Salt Pig Nduja Macaroni Cheese 7
Manor Garden Vegetables (gf,veo) 6
Bitter Autumn Leaf Salad (gf,ve) 6

Please see our board for Today's specials

A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience.

(v) Vegetarian, (vo) Vegetarian Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option.

Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our dishes however our chefs will take extra time to ensure additional precautions are taken.