



Lunch Menu

Marinated Olives (gf,v,ve) 4

Smoked Nuts (gf,v,ve) 4

The Castle Inn Bread Box, Herby Garlic & Blue Cheese Butters (gfo,v,veo) 6

Puffed Pork, Beetroot Ketchup (gf) 5

Crispy Artichoke Hearts, White Bean Hummus, Salsa Verde (gf,v,ve) 11

Butternut Squash Soup, Turmeric Potato, Chilli & Parsley (gf,v,ve) 11

Nduja Scotch Egg, Pickled Fennel, Dill & Confit Lemon Aioli (gf) 12

The Castle Inn Fish & Chips, Mushy Peas or Curry Sauce, Rapeseed Tartar Sauce
& Charred Lemon (gf) 19

Brixham Fish Finger Bun, Watercress, Rapeseed Tartare Sauce, Fries 18 (gfo)

The Castle Inn Burger, Smoked Cheddar, Burger Sauce, Caramelised Red Onion Marmalade, House
Pickles, Crispy Onions & Beef Dripping Chips (gfo) 20

The Castle Inn Cheese Toastie, Cheddar, Stilton, Baron Bigod, Ricotta, Caramelised Shallots
& Chives in Sourdough, Castle Inn Pickles 16 Add Smoked Ham Hock +2

Steak Sandwich, 4oz Bavette Steak, Horseradish Cream, Watercress Pickled Pink Onions & Crispy
Shallot Rings (gfo) 18

Courgette Fritter, Spelt, Cashews, Charred Manor Garden Courgettes & Pickles (gf,v,ve) 20

Roasted New Potatoes (gf,v,ve) 6

Beef Dripping Chips (gf) 6

Hispi Cabbage, Truffle Aioli, Potato & Thyme Crumb (gf,v,ve) 6

Seasonal Greens, Garlic & Herb Butter (gf,v,veo) 6

Fries (gf,v,ve) 6

Please see our board for Today's specials

(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.