

CASTLE INN

PUBLIC HOUSE & RESTAURANT

Monday - Saturday 12-2

Served with salad

Jacket potatoes 9.99

- GF. V Cheese & beans
- V Vegetarian chilli
- GF. Bacon, brie & cranberry

7" Sub

Served with salad, coleslaw & crisps

Swap crisps for chips 1.00

Classic ham & two cheese melt 10.95

Wholegrain & ham 10.25

V Farmhouse cheddar & chutney 9.95

Tuna mayo with peppers 10.95

Prawns in rose sauce 11.95

The big 5 rasher BLT 11.50

Monday - Saturday 12-2 & 5-8

Loaded Nachos

Topped with Cheese, Mixed peppers, Salsa, Sour cream, Jalapenos & Extra Cheese Sauce

- GF. V As they come 7.99
- GF. BBQ chicken 10.99
- V Vegetarian chilli 10.99
- GF. Bacon & red onion 9.99

Loaded Roast Potatoes

- GF. V Cheese & gravy 5.50
- GF. Cheese & bacon 5.95
- GF. V Patatas bravas 4.95
- Pigs in blankets with gravy 6.95

Pizzas can be GF.add 1.00

- Pepperoni 13.99
- Farmhouse 12.99
- Hawaiian 12.99
- V Goats cheese & red onion chutney 13.99
- V Margherita 12.00

KIDS MENU All served with fries & peas or beans

- Chicken nuggets 9.99
- Cheese burger can be GF.add 1.00 9.99
- GF. Fish fingers 8.99
- Scampi 10.99

Monday - Saturday 5-8

STARTERS

White Bait 8.99

Crisp coastal whitebait, Garlic mayo & lemon finish.

Salt & Pepper Squid 8.99

Tender squid with a lively seasoning & choice of dip

GF.V **Mozzerella pockets** 7.99

Golden, gooey, fire-side comfort with sweet chilli sauce

GF.V **Moroccan Cauliflower Bits** 7.99

with a mango dip

Fire & feast wings 8.99 6 wings

6,12 or 18 crispy wings with your choice of 11.99 12 wings

BBQ, sweet chill, or hot sauce on the side. 15.99 18 wings

MAIN COURSE

Steak & ale Pie, side of chip 19.99

Slow-braised beef in rich ale gravy, topped in a golden pastry crust.

GF. **10oz Rump, with chunky chips** 24.99

Chargrilled West Country rump, cooked to order with rustic charm.

GF. **Ham, Eggs & chips** 16.99

Thick-cut Devon ham with fried eggs & peas simple, hearty & timeless.

can be GF.add 1.00 **Beer Battered Cod & chips** 19.59

Fresh cod in crisp beer batter, a proper North Devon classic.

can be GF.add 1.00 **Classic Castle Burger with Fries** 16.99

Devonshire beef burger with melted cheese & house relish, pub favourite.

GF. **Pork Ribs with Fries** 16.99 half

Tender ribs glazed in smoky BBQ sauce, slow-cooked for deep flavour. 24.99 full

GF.V **Cauliflower & Red Pepper Curry** 14.99

Indian spiced cauliflower in a warming winter curry sauce. Add a Poppadom, Naan bread & Mango chutney for 3.50

GF. **Hunters Chicken with a side of chips** 18.99

Chicken breast topped with bacon, BBQ sauce and melted cheese.

The Castle Inn is proud to be part of our North Devon community. Alongside our autumn & winter menu, we also cater for private gatherings including wakes, birthdays, anniversaries & family celebrations. Whether you need a quiet space for reflection or a warm room for a special occasion, our team will look after every detail with care. Please speak to us about room arrangements & availability.

Sides

Chips or Fries	4.50
Cheesey chips or Fries	6.00
Garlic bread	4.99
Cheesey garlic bread	5.99
Onion rings	4.99
Coleslaw	4.99
Side Salad	4.50
Peppercorn sauce	2.99
pot of gravy	1.99
Poppadom	.75
Naan bread	2.50
Mango chutney	.75
Cheesy onion rings	5.99



DESSERTS

Apple tatin with lattice crust & clotted cream	8.00
Sticky Toffee Pudding can be GF.add .50	7.50
Chocolate fondant GF	7.50
Vanilla Cheesecake with morello cherry compote	8.50

ICE CREAMS

1 SCOOP 3.40, 2 SCOOPS 4.95
3 SCOOPS 6.90

Vegan mint

Rum & raisin

Vanilla

Clotted cream & blackcurrent

Belgian chocolate

NEXT UP



SUNDAY LUNCH

Sunday 1-3



FRIDAY FRY-UP

Friday 9-11am

Two proper pub favourites, served up
with a warm country welcome.

CASTLE INN

PUBLIC HOUSE & RESTAURANT

Friday 9-11am

Farmers Breakfast (large)

12.95

Enjoy two thick-cut bacon rashers, two hearty sausages, two crispy hash browns, baked beans, egg, black pudding, mushrooms, grilled tomato, & two slices of toast. It's the perfect hearty start to your day, served up with a warm country welcome.

The Farm Hands Breakfast (small)

11.95

All the flavor in a smaller portion: a single rasher of bacon, one savory sausage, a crispy hash brown, baked beans, egg, black pudding, mushrooms, a grilled tomato, & a slice of toast.

Smoked Kippers on Toast

11.95

Our smoked kippers come resting on a crisp slice of toast, served with fluffy scrambled egg & a juicy grilled tomato.

Garden Breakfast

11.95

A hearty vegetarian delight featuring two savory veggie sausages, two eggs cooked your way, two crispy hash browns, baked beans, sautéed mushrooms, grilled tomato, & two slices of golden toast.

THE CUSTOM OMELETTE

9.95

Crafted with three large free-range eggs, our Custom Omelette lets you pick any two delicious fillings from cheese, bacon, mushrooms, mixed peppers with onions, juicy cherry tomatoes, or savory ham. Feeling extra hungry? Add an additional filling for just £1 and build the omelette that's perfect for you!

TOASTED TEACAKE TREAT

6.50

Enjoy a warm and comforting toasted teacake, perfectly served with butter and a dollop of jam. This classic treat comes paired with your choice of tea or coffee

CASTLE  INN

PUBLIC HOUSE & RESTAURANT

Sunday 1-3

Lunch

Sunday

Slow Roast Devon Beef	GF.on request	17.99	12.99
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Locally sourced beef, slow-roasted until beautifully tender, served with rich homemade gravy and traditional Sunday trimmings. A proper West Country classic.

Crispy Belly Pork	GF.on request	16.99	11.99
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Succulent pork belly with perfectly crisp crackling, finished with a deep, savoury roast gravy and a spoon of apple sauce for balance. Comforting, hearty, and full of flavour.

GF.	Fisherman's Pie	16.99
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A coastal favourite: smoked haddock, salmon, and white fish in a creamy leek sauce, topped with buttery mash and baked until golden. Warming, generous, and deeply satisfying.

Braised Beef Shin	23.99
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Slow-cooked beef shin in a rich red wine and thyme gravy, served with silky mashed potatoes. Deep, indulgent flavours that define a proper Sunday plate.

GF. v	Cauliflower Curry & Rice	14.99
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A fragrant, gently spiced cauliflower curry simmered with tomatoes, garlic, and warming spices, served alongside fluffy steamed rice. Vibrant, comforting, and full of aromatic depth.

v	Mozzarella & Rocket Pizza	GF.add 1.00	12.00
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Stone-baked base topped with tomato, fresh mozzarella, and peppery rocket. Light, fresh, and perfect for a relaxed Sunday.

v	Macaroni Cheese	14.99
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Classic comfort food: macaroni baked in a rich mature cheddar sauce with a golden, bubbling top. Simple, nostalgic, and always satisfying.



CHRISTMAS IS COMING

◆ OUR NEXT MENUS ◆

CHRISTMAS FAYRE

CHRISTMAS DAY OFFER

PRE-ORDER &
ADVANCED
PAYMENT REQUIRED

Premium Fayre Menu (£28.95pp)

A warm, winter welcome to our festive table. Throughout December, we celebrate the season with comforting classics, indulgent favourites, & a touch of Christmas magic in every dish. Settle in, raise a glass, & enjoy a Fayre crafted for cosy gatherings, family moments, & good cheer.

Warm & Welcoming Starters

Roasted Tomato & Basil Soup

Slow-roasted tomatoes blended with fresh basil, finished with garlic croutons, herb oil & rustic bread — a winter warmer to begin the feast.

Chicken Liver Pâté

Silky smooth pâté served with toasted brioche & a sweet red onion chutney.

Smoked Haddock Fishcake

Golden & delicate, paired with lemon & dill mayo for a bright festive lift.

Crispy Breaded Brie

Creamy brie in a crisp crumb, served with a cranberry compote — Christmas on a plate.

Mini Baked Camembert

Rosemary, garlic & warm bread for dipping. Rich, gooey.

Hearty Winter Mains

Traditional Roast Turkey

The classic Christmas centrepiece: pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables and rich gravy. Add extra pigs in blankets +£2.50

• Extra stuffing ball +£1.50

Seasonal Cranberry & Brie Burger

A festive twist on a favourite — topped with melted brie and cranberry relish, served with fries & a salad side.

Creamy Mushroom & Spinach Gnocchi

Soft potato gnocchi in a white wine & truffle cream sauce, finished with wilted spinach. Comforting & indulgent.

Battered Cod & Chips

Crisp battered cod with minted peas & tartare sauce — a winter pub classic.

Pan-Roasted Salmon

Served with crushed new potatoes & a lemon beurre blanc infused with winter herbs.

Indulgent Christmas Desserts

Christmas Pudding

Traditional pudding with warm brandy custard.

Chocolate Fudge Cake

Rich, decadent chocolate cake served with vanilla ice cream.

Winter Berry Cheesecake

Creamy cheesecake topped with seasonal berries & a berry coulis.

Sticky Toffee Pudding

A festive favourite — drenched in salted caramel sauce &+ served with clotted cream.

Christmas Fayre Available Throughout December



The Castle Inn Christmas Fayre 2026 – Group Pre-Order Form

£28.95 per person • Available Throughout December

Please complete this form for group bookings. Each guest should tick their choices clearly. Payment confirmation must be completed before the booking is secured.

Booking Details

Lead Booker Name: _____

Booking Date: _____

Total Party Size: _____

Contact Number: _____

Guest Selections

Below is space for 6 guests. If your party is larger, please request extra pre-order forms

Guest 1

Name: _____

Starter: Soup ☐ Pâté ☐ Fishcake ☐ Brie ☐ Camembert ☐

Main: Turkey ☐ Burger ☐ Gnocchi ☐ Cod ☐ Salmon ☐ Risotto ☐

Dessert: Xmas Pud ☐ Fudge Cake ☐ Cheesecake ☐ Sticky Toffee ☐

Add-Ons: Pigs ☐ Stuffing ☐

Payment Confirmed: Yes ☐ No ☐

Guest 2

Name: _____

Starter: Soup ☐ Pâté ☐ Fishcake ☐ Brie ☐ Camembert ☐

Main: Turkey ☐ Burger ☐ Gnocchi ☐ Cod ☐ Salmon ☐ Risotto ☐

Dessert: Xmas Pud ☐ Fudge Cake ☐ Cheesecake ☐ Sticky Toffee ☐

Add-Ons: Pigs ☐ Stuffing ☐

Payment Confirmed: Yes ☐ No ☐

Guest 3

Name: _____

Starter: Soup ☐ Pâté ☐ Fishcake ☐ Brie ☐ Camembert ☐

Main: Turkey ☐ Burger ☐ Gnocchi ☐ Cod ☐ Salmon ☐ Risotto ☐

Dessert: Xmas Pud ☐ Fudge Cake ☐ Cheesecake ☐ Sticky Toffee ☐

Add-Ons: Pigs ☐ Stuffing ☐

Payment Confirmed: Yes ☐ No ☐

Guest 4

Name: _____

Starter: Soup ☐ Pâté ☐ Fishcake ☐ Brie ☐ Camembert ☐

Main: Turkey ☐ Burger ☐ Gnocchi ☐ Cod ☐ Salmon ☐ Risotto ☐

Dessert: Xmas Pud ☐ Fudge Cake ☐ Cheesecake ☐ Sticky Toffee ☐

Add-Ons: Pigs ☐ Stuffing ☐

Payment Confirmed: Yes ☐ No ☐

Guest 5

Name: _____

Starter: Soup ☐ Pâté ☐ Fishcake ☐ Brie ☐ Camembert ☐

Main: Turkey ☐ Burger ☐ Gnocchi ☐ Cod ☐ Salmon ☐ Risotto ☐

Dessert: Xmas Pud ☐ Fudge Cake ☐ Cheesecake ☐ Sticky Toffee ☐

Add-Ons: Pigs ☐ Stuffing ☐

Payment Confirmed: Yes ☐ No ☐

Guest 6

Name: _____

Starter: Soup ☐ Pâté ☐ Fishcake ☐ Brie ☐ Camembert ☐

Main: Turkey ☐ Burger ☐ Gnocchi ☐ Cod ☐ Salmon ☐ Risotto ☐

Dessert: Xmas Pud ☐ Fudge Cake ☐ Cheesecake ☐ Sticky Toffee ☐

Add-Ons: Pigs ☐ Stuffing ☐

Payment Confirmed: Yes ☐ No ☐



CHRISTMAS DAY

Classic Christmas Day (£79pp)

Arrival

Glass of Prosecco or Winter Bellini.

Starters

Roasted Red Pepper & Tomato Soup, Basil oil.

A vibrant winter warmer, blending slow-roasted peppers & ripe tomatoes into a velvety festive soup. Finished with fragrant basil oil for a touch of Christmas colour.

Ham Hock Terrine Piccalilli, toasted sourdough.

A rustic Christmas classic — tender ham hock set into a hearty terrine, paired with sharp, golden piccalilli. Served with warm sourdough for the perfect seasonal crunch.

Potted Smoked Salmon Mousse with dill & crème fraîche.

Silky, smoky and indulgent — this mousse captures the luxury of Christmas morning. Fresh dill & cool crème fraîche add a crisp winter lift to every bite.

Mains

Roast Turkey Crown, Pigs in blankets, stuffing, roast potatoes, veg, gravy.

The centrepiece of Christmas Day: tender turkey crown with all the trimmings. Crisp roasties, rich gravy, sage-infused stuffing & those essential pigs in blankets — a plate full of tradition, nostalgia & festive joy.

Roast Topside of Beef, Yorkshire pudding, horseradish, red wine jus.

A winter feast of slow-roasted beef, served with a towering Yorkshire pudding and fiery horseradish.

Pan-Seared Sea Bass, Lemon butter, crushed potatoes.

Light, elegant & full of seasonal brightness. Crisp-skinned sea bass draped in warm lemon butter, resting on crushed potatoes — a refreshing pause in the richness of the day.

Mushroom Ravioli in a White Wine & Dijon Cream.

A cosy, indulgent, vegetarian Christmas main — earthy mushrooms wrapped in delicate pasta, bathed in a velvety white wine and Dijon cream. Comforting, warming & perfect for the season.

Desserts

Traditional Christmas Pudding, Brandy sauce.

The timeless finale — rich, spiced pudding steeped in festive tradition, crowned with warm brandy sauce that brings all the glow of Christmas Eve.

Black Forest Gateau, Kirsch cherries, chocolate curls.

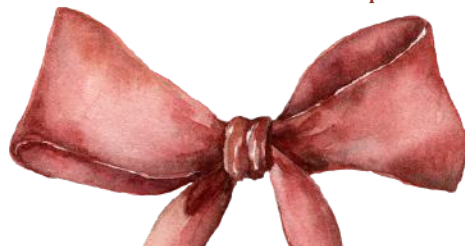
A snowy-forest showstopper: layers of chocolate sponge, whipped cream & Kirsch-soaked cherries, finished with chocolate curls like fresh winter shavings.

Lemon Tart Raspberry coulis.

Bright and refreshing after a hearty feast — crisp pastry filled with zesty lemon custard, balanced by a jewel-red raspberry coulis that feels like Christmas sparkle on the plate.

Finish

Tea, coffee & mince pies.



CHRISTMAS DAY ORDER FORM

£79 per person

Please complete this form for your Christmas Day booking. One sheet covers up to 6 guests.

Booking Details

Lead Booker Name: _____

Contact Number: _____

Guest 1 Name: _____

Arrival Drink: ☐ Prosecco ☐ Winter Bellini

Starter: ☐ Roasted Red Pepper & Tomato Soup ☐ Ham Hock Terrine ☐ Potted Smoked Salmon Mousse

Main: ☐ Roast Turkey Crown ☐ Roast Topside of Beef ☐ Pan-Seared Sea Bass ☐ Mushroom Ravioli

Dessert: ☐ Christmas Pudding ☐ Black Forest Gateau ☐ Lemon Tart

Guest 2 Name: _____

Arrival Drink: ☐ Prosecco ☐ Winter Bellini

Starter: ☐ Roasted Red Pepper & Tomato Soup ☐ Ham Hock Terrine ☐ Potted Smoked Salmon Mousse

Main: ☐ Roast Turkey Crown ☐ Roast Topside of Beef ☐ Pan-Seared Sea Bass ☐ Mushroom Ravioli

Dessert: ☐ Christmas Pudding ☐ Black Forest Gateau ☐ Lemon Tart

Guest 3 Name: _____

Arrival Drink: ☐ Prosecco ☐ Winter Bellini

Starter: ☐ Roasted Red Pepper & Tomato Soup ☐ Ham Hock Terrine ☐ Potted Smoked Salmon Mousse

Main: ☐ Roast Turkey Crown ☐ Roast Topside of Beef ☐ Pan-Seared Sea Bass ☐ Mushroom Ravioli

Dessert: ☐ Christmas Pudding ☐ Black Forest Gateau ☐ Lemon Tart

Guest 4 Name: _____

Arrival Drink: ☐ Prosecco ☐ Winter Bellini

Starter: ☐ Roasted Red Pepper & Tomato Soup ☐ Ham Hock Terrine ☐ Potted Smoked Salmon Mousse

Main: ☐ Roast Turkey Crown ☐ Roast Topside of Beef ☐ Pan-Seared Sea Bass ☐ Mushroom Ravioli

Dessert: ☐ Christmas Pudding ☐ Black Forest Gateau ☐ Lemon Tart

Guest 5 Name: _____

Arrival Drink: ☐ Prosecco ☐ Winter Bellini

Starter: ☐ Roasted Red Pepper & Tomato Soup ☐ Ham Hock Terrine ☐ Potted Smoked Salmon Mousse

Main: ☐ Roast Turkey Crown ☐ Roast Topside of Beef ☐ Pan-Seared Sea Bass ☐ Mushroom Ravioli

Dessert: ☐ Christmas Pudding ☐ Black Forest Gateau ☐ Lemon Tart

Guest 6 Name: _____

Arrival Drink: ☐ Prosecco ☐ Winter Bellini

Starter: ☐ Roasted Red Pepper & Tomato Soup ☐ Ham Hock Terrine ☐ Potted Smoked Salmon Mousse

Main: ☐ Roast Turkey Crown ☐ Roast Topside of Beef ☐ Pan-Seared Sea Bass ☐ Mushroom Ravioli

Dessert: ☐ Christmas Pudding ☐ Black Forest Gateau ☐ Lemon Tart

To Book
Call 01271 830 438