

STEAMERS

— BEER DEVON —

MENU

We are committed to using the freshest, locally sourced ingredients. Our meat comes from Taste of Devon Butchers in Seaton, who source their meat from local independent farms. Our seafood is from Just Fish in Seaton, with fish caught in Lyme Regis, Axmouth, and Beer, Branscombe, & Brixham.

For fruits and vegetables, we partner with Westcountry Fruit Sales, & Goosemoor Fresh Food, which follows the "Plough to Plate" ethos, sourcing produce from Devon farms. We also try and grow as much as our own produce as we possibly can from our own family farm and allotments.

Please note that not all ingredients are listed in the dishes. Please ask your server for more information if you have any allergies or intolerances

Whilst you wait:

Padron Peppers £6.50

Olives £4.50

To Start:

Baked Scallops, Smoked Leek Rarebit £14.95

Ham Hock, & Gruyere Croquettes, Romesco £9.50

Garlic & Chilli Crevettes, on Toasted Sourdough, Garlic, Chilli, and Parsley Butter Sauce £12.50

Hog Roasted Pork Belly, Sage & Onion Crackling Crumb, Apple Slaw, Apple Ketchup £10.50

Curried Devils Duck Egg, Koshimbir, Curry Oil, Crispy Curried Shallots £9.50 (V)

Tempura Broccoli, Asian Salad, Ponzu Dipping Sauce £8.50 (V/VG)

From the Sea:

Sourdough Crusted Hake, Chive Mash Potato, Warm Tartare Sauce, Charred Leeks, Salt & Vinegar Scraps £30.00

Lyme Bay Mussels, White Wine, Garlic and Cream Sauce with your choice of Fries or Warm Baguette £28.50

Lyme Bay Fish Stew, Cider & Bacon Cream Sauce, Cheesy Garlic Baguette £27.50

Steamers Jurassic Coast Seafood Board £78.00

(£2.00 of every Fish Board sold goes directly to the RNLI)

Pan-fried Branscombe Scallops, Smoked Salmon, Prawns, Crispy Whitebait, Two Locally Caught Pan-fried Fish Fillets, Crispy Squid, Lyme Bay Mussels, Tartare Sauce, Salad, Baked Breads, & Garlic Butter.

From the Land:

Pan-Fried Five Spiced Rubbed Duck Breast, Spiced Carrot Puree, Dauphinoise Potatoes, Pack Choi, Redcurrant Jus, Spring Onion Hoisin Shredded Duck Bon Bon £35.00

6oz Fillet Steak, Twenty-four Hour Slow Cooked Beef Shin & Chive Croquette, Wilted Spinach, Red Wine Beef Jus £35.00

Steak & Otter Ale Pie, with a Puff Pastry Lid, Wholegrain Mustard Mash, Seasonal Greens £26.00

Wild Mushroom Risotto, Garlic Pan-Fried Wild Mushrooms, Truffled Mascarpone Mousse £18.00 (V/VG option available)

To Finish:

Traditional Jam Roly Poly, Homemade Vanilla Custard £8.50

Brown Butter Dorset Apple Cake, Honeycomb Ice-cream £8.95

Homemade Pavlova, Pomegranate, Raspberries, Cardamom Cream, Pistachio Crumb £7.95

Chocolate Brulee Burnt Basque Cheesecake, Cherry Compote £8.50

West-Country Cheeseboard, Crackers, Roasted Figs, Celery, Grapes, Homemade Chutney £14.50

(Devon Blue, Sharpham Cremet Soft Goats Cheese, Quicke's Mature Cheddar)

A selection of Artisan Ice-creams & Sorbets £2.00 per scoop

(Ice-creams: Vanilla, Strawberry, Chocolate, Honeycomb, Raspberry Ripple, Blood Orange Sorbet: Mango, Lemon)