

STEAMERS

— BEER DEVON —

Working with local fishmongers, Devon farmers and regional producers, alongside produce from our own family farm at Whimple.

WHILST YOU WAIT Padron Peppers 6 · Olives 4.50

STARTERS

Halloumi Fries v	8	Charred Sardines on Toast	10
Dressed salad, pomegranate, homemade sweet chilli jam		Tomato relish, olives, capers, lemon & parsley infused olive oil	
Pan-Fried Scallops	14.95	Lamb Kofta Scotch Egg	10
Split chive beurre blanc		Homemade, lamb's lettuce, tzatziki	
Smoked Mackerel Pâté	9	Onion Bhajis v / vG	8.50
Toasted sourdough, lamb's lettuce, pickled fennel & cucumber		Coriander chutney, mango salsa	

FROM THE SEA

Jurassic Coast Seafood Squid Ink Risotto	28
Fish fillet of the day, prawns, scallops, mussels & squid, burnt chilli salsa, crispy cuttlefish	
Market Fish of the Day	MP
Hasselback roasted new potatoes, seasonal vegetables	
Local Line-Caught Fish Fillet of the Day	26
Fragrant curried fish chowder, homemade focaccia	
Lyme Bay Mussels	25
Wild garlic, white wine & cream sauce, your choice of fries or homemade focaccia	

TO SHARE · OUR FAMOUS DISH

Jurassic Coast Seafood Board 78

Pan-fried scallops, smoked salmon, prawns, locally caught pan-fried fish fillet, mackerel pâté, crispy squid, mussels & dressed crab meat. Baked breads, salad, garlic butter & tartare sauce

£2 from every board goes directly to the RNLI

FROM THE LAND

8oz Steak	Sirloin 32 · Bavette 28
Rosemary salted fries, dressed watercress, peppercorn sauce (add "surf" + 4) · Pairs with Côtes du Rhône	
Chicken Supreme	25
Chorizo mousse stuffing, fondant potato, wild garlic kiev bon bon, red pepper velouté, tenderstem broccoli, crispy chicken skin crumb	
Roasted Tomato Risotto v / vG	17.50
Blistered garlic cherry tomatoes, basil oil (add mozzarella + 2)	
Moroccan Style Charcoaled Aubergine v / vG	18.50
Mediterranean vegetable couscous, red pepper pesto, pine nuts	

SIDES

all 4.75

Rosemary Salted Fries · Seasonal Vegetables · Caesar Salad with croutons

PLEASE TURN OVER →

TO FINISH

Strawberry & Cream Fool Vanilla shortbread	7.50	Peach Puff Pastry Tartlets Vanilla ice cream	8
Traditional Summer Pudding Devon clotted cream	8.50	West Country Cheeseboard Devon Blue, Sharpham Cremet, Quicke's mature cheddar. Gluten-free crackers, roasted figs, celery, grapes, homemade chutney	14.50
White Chocolate Cheesecake Blueberry compote	8.95	Artisan Ice Creams & Sorbets Vanilla, chocolate, strawberry, homemade honeycomb, homemade rum & raisin. Lemon, mango sorbets	2 per scoop

WHY NOT TRY

If you fancy something more

Espresso Martini 10 · Liqueur Coffee 9 · Limoncello 4

Our Devon

The coast, the farms and the people behind our food

BEER · BRANSCOMBE · AXMOUTH · LYME REGIS · SEATON

Our fish comes from the Jurassic Coast through **Wright Brothers**, landed along this stretch of shore. Our meat is from **Taste of Devon**, the butchers in Seaton, and our eggs from **Brown Egg Farm** in Talaton. Much of our salad, micro herbs and seasonal vegetables are grown on our own **family farm at Whimble** and our **allotment in Beer**, with the rest of our fruit and veg through Westcountry Fruit Sales and Goosemoor.

(V / VG) Vegetarian, with a vegan option available.

Not all ingredients are listed; please tell your server about any allergies or intolerances. Some fish dishes may contain bones. Everything is cooked fresh to order, so thank you for your patience at busier times.

NEW CUT · BEER · DEVON EX12 3DU · 01297 816 156 · STEAMERSBEER.COM