

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:

Pan-Fried Scallops, Pea & Bacon Risotto £14.95

Smoked Haddock "Scotch" Egg, Dressed Salad, Lemon Aioli £10.00

Dressed Crab on Toast, Pickled Fennel, Avacado Mousse £12.50

Breadcrumbs Rolled Minted Lamb, Wild Garlic Aioli, Spiced Tomato Chutney £11.00

Fried Goats Cheese Bites, Spicy Sage Honey, Candied Walnuts, Dressed Salad £9.50 **(V)**

Courgette Fritters, Dressed Salad, Tzatziki £8.50 **(V/VG)**

From the Sea:

Pan-Fried Scallops, Pea & Bacon Risotto £30.00

Local Market Fish of the Day, Lemon & Garlic Hasselback Roasted New Potatoes, Seasonal Vegetables £MP

Lyme Bay Mussels, White Wine, Garlic and Cream Sauce with your choice of Fries or Homemade Focaccia £25.00

Lyme Bay Bisque Fish Soup, Tempura Samphire, Warm Focaccia £27.50

(Charcoaled Squid, Scallop, Hake, Mussels, Prawns)

Steamers Jurassic Coast Seafood Board £79.95

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

Pan-fried Branscombe Scallops, Smoked Salmon, Prawns, Two Locally Caught Pan-fried Fish Fillets, Lyme Bay Mussels, Haddock "Scotch" Egg, Scorched Squid, Dressed Crab Tartare Sauce, Salad, Baked Breads, & Garlic Butter.

From the Land:

Pan-Fried Lamb Rump, Feta Roasted Hasselback New Potatoes, Pea Puree, Lamb Kofta Croquette, Heritage Carrots, Redcurrant Red Wine Jus £33.50

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

Pan Fried Bubble & Squeak Rosti, Charred Leeks, Heritage Carrots, Fried Duck Egg, & Chipotle Hollandaise £18.00

Pea & Mint Risotto, Courgette Ribbons, Mint Oil £18.00 **(V/VG option available)**

To Finish:

Steamers Sticky Toffee Pudding, Vanilla Ice-cream £8.50

Vanilla Creme Brulee, Homemade Lemon Shortbread £8.95

Homemade Rhubarb and Vanilla Cake, Vanilla Custard £7.95

Chocolate Mousse, White Chocolate Shard, Fresh Berries 9.00

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

(Devon Blue, Sharpham Cremet Soft Goats Cheese, Quickest Mature Cheddar)

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

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