

STEAMERS

— BEER DEVON —

MENU

We are committed to using the freshest, locally sourced ingredients. 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. Some dishes may contain bones. Please note that all dishes are cooked fresh to order, so we kindly ask for your patience during busy periods.

Whilst you wait:

Padron Peppers £6.00

Olives £4.50

Starters

Halloumi Fries, Dressed Salad, Pomegranate, Homemade Sweet Chilli Jam **(V)** £8.00

Pan-fried Scallops, Split Chive Beurre Blanc £14.95

Smoked Mackerel Pate, Toasted Sourdough, Lambs Lettuce, Pickled Fennel & Cucumber £11.50

Charred Sardines on Toast, Tomato Relish, Olives, Capers, Lemon & Parsley infused Olive Oil £11.00

Homemade Lamb Kofta Scotch Egg, Lambs Lettuce, Tzatziki £11.00

Onion Bhajis, Coriander Chutney, Mango Salsa, Pickled Cucumber **(V/VG)** £8.50

From the Sea:

Jurassic Coast Seafood Squid Ink Risotto, Burnt Chilli Salsa, Crispy Cuttlefish £29.95

(Hake, Prawns, Scallops, Squid)

Market Fish of the Day, Hasselback Roasted New Potatoes, Seasonal Vegetables £MP

Local Line Caught Fish Fillet of the Day, Fragrant Curried Fish Chowder, Homemade Focaccia £26.00

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

To share: Steamers Jurassic Coast Seafood Board £79.95

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

Pan-fried Scallops, Smoked Salmon, Prawns, Locally Caught Pan-fried Fish Fillet, Mackerel Pate, Crispy Squid, Mussels, Dressed Crab Meat, Baked Breads, Salad, Garlic Butter, Tartare Sauce

From the Land:

Your choice of 8oz Steak, Rosemary Salted Fries, Dressed Watercress, Peppercorn Sauce **(add "surf" for £4.50)**

Sirloin £35.00 / Bavette £30.00

Chicken Supreme, with a Chorizo Mousse Stuffing, Fondant Potato, Wild Garlic Boneless Kiev Wing, Red Pepper Veloute, Tenderstem Broccoli, Crispy Chicken Skin Crumb £25.00

Roasted Tomato Risotto, Blistered Garlic Cherry Tomatoes, Basil Oil £17.50 **(V/VG) (add Mozzarella + £2.00)**

Moroccan Style Stuffed Aubergine, Mediterranean Vegetable CousCous, Red Pepper Pesto, Pine nuts £18.50 **(V/VG)**

Sides *(all sides are £4.75)*

Rosemary Salted Fries / Seasonal Vegetables / Caesar Dressed Salad, with Croutons

To Finish:

Strawberry & Cream Fool, Vanilla Shortbread £8.95

Traditional Summer Pudding, Devon Clotted Cream 9.00

White Chocolate Cheesecake, Blueberry Compote £8.50

Lemon & Almond Olive Oil Drizzle Cake, Whipped Elderflower Cream £8.50

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

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

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

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