



STEAMERS

— BEER DEVON —

Festive Menu



TWO COURSES 35 · THREE COURSES 40

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

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.

TO START

Smoked Salmon

Herb creme fraiche, pickled fennel, homemade soda bread

Duck & Pork Rilette

Toasted homemade bread roll, cider apple chutney, cornichons

Red Wine Poached Pear Salad v / vg

Dressed leaves, Stilton, candied walnuts

Bloody Mary Prawn Cocktail

Crisp lettuce, Marie Rose sauce, homemade brown bread

Jurassic Coast Scallops

Caper, fennel & orange butter, pomegranate, focaccia

MAIN COURSE

Traditional Roasted Rolled Turkey

With all the trimmings

Chestnut & Cranberry Nut Roast v / vg

Roast potatoes, roasted roots, seasonal vegetables, gravy

Hispi Cabbage Steak v / vg

Celeriac & truffle puree, sage & onion crumb, hasselback potatoes, cranberry jus

Jurassic Coast Monkfish

Sup +5

Salmon mousse filling, split chive beurre blanc, potato fondant, seasonal vegetables

24hr Slow Cooked Beef Short Rib

Sup +3.5

Horseradish & chive mash, seasonal vegetables, whisky & shallot red wine jus

TO SHARE · OUR FAMOUS DISH

Jurassic Coast Seafood Board

Sup +7.5

Smoked salmon, prawn cocktail, monkfish, calamari, Jurassic Coast scallops, mussels, mackerel pâté. Tartare sauce, bread & salad.

£1 from every board goes directly to the RNLI

SIDES

Pigs in Blankets 6 · Cauliflower Cheese 4.75 · Seasonal Vegetables 4.5 · Fries 4.75

TO FINISH

Traditional Homemade Christmas Pudding

Homemade brandy sauce

Spiced Winter Crumble

Homemade vanilla custard *(vegan option available)*

Baileys & White Chocolate Mousse

Gingerbread

Pear Tart Tatin

Devon clotted cream

Dark Chocolate & Clementine Torte

Fresh berries

Selection of Devonshire Cheeses

Sup +3

Devon Blue, Sharpham Cremet, Quicke's mature cheddar.

Homemade chutney, grapes, roasted figs, celery and crackers

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

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.

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