

STEAMERS

SAMPLE

— BEER DEVON —

SUNDAY LUNCH

Working with Devon farmers, our local fishmonger and our own family farm, for a proper Sunday lunch on the Jurassic Coast.

Two Courses 30 · Three Courses 35

PER PERSON

TO START

Halloumi Fries, dressed salad, pomegranate, homemade sweet chilli jam v

Pan-Fried Scallops, wild garlic & chilli butter, pomegranate

Smoked Mackerel Pâté, toasted sourdough, lamb's lettuce, pickled fennel & cucumber

Lamb Kofta Scotch Egg, homemade, lamb's lettuce, tzatziki

Onion Bhajis, coriander chutney, mango salsa, pickled cucumber v / VG

THE ROASTS

Sirloin of Beef supplement + 3.50

Honey Mustard Gammon

Chicken Supreme

Trio of Sunday Roast supplement + 4.95

Nut Roast v / VG *ask your server about a Yorkshire pudding*

All roasts are served with roast potatoes, roasted root vegetables, seasonal greens, red cabbage, Yorkshire pudding and homemade gravy.

MAINS

Jurassic Coast Squid Ink Risotto, hake, prawns, scallops & squid, burnt chilli salsa, crispy cuttlefish

Moroccan Charcoal Aubergine, Mediterranean vegetable couscous, red pepper pesto, pine nuts v / VG

SIDES

Pigs in Blankets 6.50

Cauliflower Cheese 6.50

Seasonal Vegetables 4.75

Steamers Caesar Salad 4.75
With croutons

PLEASE TURN OVER →

TO FINISH

White Chocolate Cheesecake, blueberry compote

Traditional Summer Pudding, Devon clotted cream

Lemon, Olive Oil & Almond Drizzle Cake, whipped elderflower cream

Strawberry & Cream Fool, shortbread

Artisan Ice Creams & Sorbets, vanilla, chocolate, strawberry, homemade honeycomb, homemade rum & raisin; lemon, mango sorbets

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, so 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.

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