

# 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.**

### Starters

Heritage Tomato Bruschetta, Basil Pesto **(V/VG)** £8.95  
Scallop Grenobloise, with Pomegranate (A classic Lemon Caper Sauce) £14.95  
Lightly Dusted Salt & Pepper Calamari, Pea & Edamame, Crumbled Feta, Harissa Mayonnaise £11.50  
Chorizo Stuffed Rolled Breadcrumbed Chicken, Jalapeno & Pineapple Ketchup, Lambs Lettuce £10.50  
Torched Butterflied Mackerel, Pickled Fennel, Yuzu & Wasabi Mayonnaise £14.50  
Crispy Chilli Beef, Dressed Mixed Leaf Salad, Homemade Chilli Sauce, Asian Spices £10.50  
“Bang Bang” Spiced Cauliflower Wings, Garlic Aioli, Salad **(V/VG)** £9.00

**To share:** Baked Camembert, Warm French Baguette, Homemade Caramelised Red Onion Chutney, Salad £18.00

### Mains

Local Line Caught Pan-Fried Seabass, New Potatoes, Samphire, Split Chive Beurre Blanc £32.00  
Prawn & Locally Caught Crab Meat Linguine, Garlic Cherry Tomatoes, Shaved Parmesan £34.00  
Homemade Lyme Bay Fish Curry, Fragrant Pilau Rice, Raita, Onion Bhaji, Curried Shallots £30.00  
**(Tofu option available V/VG £19.00)**  
Lyme Bay Mussels Moules Marinière a La Crème, with a choice of Frites, or Warm French Baguette £28.50  
Chargrilled Pork Chop on the Bone, Romesco, Potato Rosti, Seasonal Green Vegetables, Chorizo Bon Bon, Chipotle Butter sauce £27.50  
Homemade Garlic Chicken Kiev, Rosemary Salted Frites, Caesar Dressed Salad, Shaved Parmesan £27.00  
Braised Hispi Cabbage Steak, Black Garlic & Potato Croquettes, Romesco, Garden Salad, Pickled Garden Vegetables Chilli Oil crunch **(V/VG)** £17.50

**To share:** A Fish Board £78.00

**(£2.00 of every Fish board goes directly to support the efforts of the RNLI)**

Pan-fried Branscombe Scallops, Mussels, Smoked Salmon, Prawns, Crispy Whitebait, Two Locally Caught Pan-fried Fish Fillets, Crab Bon Bons, Tartare Sauce, Salad, Baked Breads, & Garlic Butter

### From the Grill

8 oz Bavette Steak, Served with Peppercorn Sauce £30.00  
8 oz Fillet Steak, Served with Peppercorn Sauce £35.00

Both served with Rosemary Salted Frites, Garlic Portobello Mushroom, Cherry Tomatoes on the Vine, Dressed Salad, Shaved Parmesan

### Desserts

Summer Pudding, Clotted Cream **(Vegan option available)** £8.50  
Warm Chocolate Brownie, Raspberry Ripple Ice-cream £9.00  
Apple Tart Tatin, Clotted Cream **(Vegan option available)** £9.50  
Burnt Basque Cheesecake, Cherry Compote £8.50  
West-Country Cheeseboard, Crackers, Roasted Figs, Celery, Grapes, Homemade Chutney £14.50  
*(Devon Blue, Sharpham Cremet Soft Goats Cheese, Quickes Mature Cheddar)*  
A selection of Homemade Ice-creams & Sorbets £2.00 per scoop (Ice-creams: Vanilla, Strawberry, Chocolate, Honeycomb, Raspberry Ripple, Sorbets: Mango, Lemon)