



STEAMERS

— BEER DEVON —



FISH AND FIZZ MENU

A glass of Prosecco or Cremant Rose for £8.00, and Champagne £9.95 a glass

We are committed to using the freshest, locally sourced ingredients. Our meat comes from Taste of Devon butchers in Seaton, who source their products from nearby farms. We get our seafood from Wetfish Shop in Lyme Regis, with fish caught in Lyme Regis, Axmouth, and Beer. 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 farm and allotments.

Starters

Baked Scallops, Smoked Leek Rarebit £14.95

Garlic & Chilli Crevettes, on Toasted Sourdough, Garlic, Chilli, and Parsley Butter Sauce £12.50

Crab Mousse, on a Toasted Crumpet, Crab Bisque, Pickled Cucumber £14.50

Smoked Cod Scotch Egg, Lemon Aioli £13.50

Lyme Bay Mussels, White Wine, Garlic and Cream Sauce, Warm Baguette £12.50

Ham Hock, & Gruyere Croquettes, Romesco £9.50

Tempura Tenderstem Broccoli, Asian Salad, Ponzu Dipping Sauce £8.50

From the Sea

Beer Caught Crab, Squid Ink Linguine, Garlic, Chilli, & Lemon Sauce, Paprika Crab Oil £32.00

Whole Plaice Meunière, Lemon & Garlic Beurre Noisette, Roasted Hasselback New Potatoes, Seasonal Vegetables £30.00

Lyme Bay Mussels, White Wine, Garlic and Cream Sauce with your choice of Fries or Warm Baguette £28.50

Pan-Fried Hake, Shellfish Bisque Sauce, Curried Spring Onion Potato Cake, Tempura Samphire, Pickled Mussels £32.50

Steamers Jurassic Coast Seafood Board £85.00

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

Pan-fried Branscombe Scallops, Smoked Salmon, Prawns, Crispy Whitebait, Two Locally Caught Pan-fried Fish Fillets, Smoked Cod Scotch Egg, Crab Mousse, Lyme Bay Mussels, Tartare Sauce, Salad, Baked Breads, & Garlic Butter.

From the Land

8oz Sirloin Steak, Peppercorn Sauce, Frites, Garlic Mushrooms, Cherry Tomatoes, Hickory Smoked Onion Puree £35.00

Wild Mushroom Risotto, Garlic Pan-Fried Wild Mushrooms, Truffled Mascarpone Mousse £18.00

Sides

Chunky Chips £4.50

Fries £4.50

Seasonal Vegetables £4.50

Side Salad £4.50

Desserts

Traditional Jam Roly Poly, Homemade Vanilla Custard £8.50

Brown Butter Dorset Apple Cake, Honeycomb Ice-cream £8.95

Homemade Pavlova, Pomegranate, Raspberries, Cardamom Cream, Pistachio Crumb £7.95

Brioche Bread & Butter Pudding, Homemade Vanilla Custard £7.95

Chocolate Brulee 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, Quicke's Mature Cheddar)