

STEAMERS

— BEER DEVON —

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.

WHILST YOU WAIT **Padron Peppers** 6.5 · **Olives** 5 · **Goats Cheese Bites** 6
sage hot honey

STARTERS

Jurassic Coast Pan-Fried Scallops	14.95	Bang Bang Cauliflower “Wings” v / VG	8
Fragrant curry sauce, crispy curry leaves		Buffalo sauce, lemon aioli, dressed salad	
Beetroot Cured Gravalax Salmon	9.5	Smoked Venison Scotch Egg	10.5
Lemon crème fraîche, crispy capers, dill oil, lemon wedge		Burnt shallot aioli, dressed salad	
Otter Ale Battered Whitebait	9	Beetroot Carpaccio v	8.5
Lemon & dill aioli, rocket, lemon wedge		Whipped goats cheese mousse, pistachio crumb	

FROM THE SEA

Lyme Bay Fish Stew	29.5
Mussels, prawns, squid, scallop & hake, cider, bacon & wholegrain mustard cream sauce, cheesy garlic baguette · Pairs with Albariño	
Pan-Fried Seabass	28
Sauce vierge, roasted hasselback new potatoes, samphire	
Breadcrumbs Bacon Wrapped Cod	28.5
Prawn mousse, crispy pave potato, warm tartare sauce, peas, salt & vinegar scraps	

TO SHARE · OUR FAMOUS DISH

Jurassic Coast Seafood Board **79.5**

Jurassic Coast curried scallops, beetroot cured smoked salmon, prawns, two locally caught pan-fried fish fillets, Jurassic Coast mussels, salt & pepper squid, mackerel pâté.

Tartare sauce, salad, baked breads & garlic butter · Pairs with Pecorino

£1 from every board goes directly to the RNLI

FROM THE LAND

100z Ribeye Steak	33
Rosemary salted fries, dressed watercress, peppercorn sauce (add “surf” - prawns + 4.5) · Pairs with Côtes du Rhône	
Lemon & Tarragon Stuffed Chicken	24
Fondant potato, seasonal vegetables, white wine, mushroom & garlic cream sauce	
Classic Cumberland Sausage and Mash	19
Caramelised onion gravy, peas, crispy onions · Pairs with Malbec	
Breadcrumbs Aubergine Katsu Curry v / VG	18
Jasmine rice, pickled salad	
Butternut Squash & Sage Risotto v	17.5
Parmesan, toasted sunflower seeds, crispy sage	

SIDES

all 4.75

Rosemary Salted Fries · Seasonal Vegetables · Steamers House Salad

PLEASE TURN OVER →

TO FINISH *all desserts are homemade*

Apple Strudel	7.5	Sticky Toffee Pudding	9.5
Vanilla custard		Orange infused toffee sauce, vanilla ice cream	
Individual Pavlova	8.5	West Country Cheeseboard	14.5
Blackberry infused whipped cream, macerated blackberries		Devon Blue, Sharpham Cremet, Quicke's mature cheddar. Crackers, quince jelly, celery, grapes, homemade chutney	
Crème Brûlée of the Day	8	Artisan Ice Creams & Sorbets	2 per scoop
Vanilla shortbread		Vanilla, chocolate, strawberry, homemade honeycomb, homemade rum & raisin, vegan vanilla. 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.

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NEW CUT · BEER · DEVON EX12 3DU · 01297 816 156 · STEAMERSBEER.COM