



STEAMERS

— BEER DEVON —

Valentines Menu



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 Just Fish in Seaton, 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.

To Start:

Baked Scallops, Smoked Leek Rarebit £14.95

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

Hog Roasted Pork Belly, Sage & Onion Crackling Crumb, Apple Slaw, Apple Ketchup £10.50

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

Spiced Corn Ribs, Chipotle Lime Sauce £8.00 (V/VG)

To Share: Garlic and Rosemary Baked Camembert, Warm Crusty French Baguette, Homemade Caramelised Red Onion Chutney £18.00

From the Sea

Scallops in a Lemon & Garlic Butter White Wine Sauce, Squid Ink Spaghetti, Garlic Cherry Tomatoes, Parmesan Shavings £30.00

Whole Lemon Sole 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

Steamers Jurassic Coast Seafood Board £78.00

(£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, Crispy Squid, Lyme Bay Mussels, Tartare Sauce, Salad, Baked Breads, & Garlic Butter.

From the Land:

Pan-Fried Five Spiced Rubbed Duck Breast, Spiced Carrot Puree, Dauphinoise Potatoes, Pack Choi, Redcurrant Jus, Spring Onion Hoisin Shredded Duck Bon Bon £35.00

6oz Chargrilled, Fillet Steak, Twenty-four Hour Slow Cooked Beef Shin & Chive Croquette, Sautéed Wilted Spinach, Red Wine Demi- Glace Sauce £35.00

Wild Mushroom Risotto, Garlic Pan-Fried Wild Mushrooms, Truffled Mascarpone Mousse £18.00 (V/VG option available)

Desserts

Chocolate Mousse Cake, Whipped Cream, Fresh Berries £9.50

Blood Orange & Champagne Creme Brûlée, Homemade Shortbread £9.00

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

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

West-Country Cheeseboard, Crackers, Roasted Figs, Celery, Grapes, Homemade Chutney £14.50

(Devon Blue, Sharpham Cremet Soft Goats Cheese, Quicke's Mature Cheddar)