



Beamers Menu

Some suggested Aperitifs

Salcombe Gin with Fever Tree tonic, ice and lemon	£7.00
Absolut Vodka and Coke (or diet Coke)	£7.50
Bays Devon Rock Lager (pint)	£5.50
Hunts Andsome Bay Cider	£4.50

Mojito	£9.95
Cosmopolitan	£9.95
Devon Stormy	£9.95
Margarita	£9.95
Espresso Martini	£9.95
Passion Fruit Martini	£9.95

Please advise us of any allergies when ordering. Due to our style of cooking and the limited space in the kitchen, we are unable to guarantee the absence of animal products and are therefore unable to offer any vegan meals.



Appetisers

Why not enjoy a cheeky nibble whilst choosing from our menu

Bread and Olives	£4.95
Garlic Bread	£4.50
Cheesy Garlic Bread	£5.50
Ham and pickle bites	£5.50

Starters

Plump and succulent local Scallops together with Pancetta Lardons, Black Pudding and crispy roe with a base of Vichyssoise £13.50 (Can GF)

Chunky Wild Boar Terrine accompanied with Pear Chutney, Walnuts, Sourdough Toast plus Crispy Salad Leaves £9.75 (Can GF)

Scrumptious Homemade Seafood Croquettes nestling on a salad bed dressed with Truffle Oil £12.25

Garlic Mushrooms, dainty & chock full of flavour, smothered in our own unique sauce with homemade bread £9.50 (Can GF)

Outstanding Brixham Calamari, prepared in-house by our very own chefs, before being lightly dusted with seasoned flour & deep fried £12.75

Brixham Fish Goujons at their finest - crispy, crunchy moist and flavoursome enhanced by homemade Aioli dip. 9.75

Local Mussels, bursting with their own delightful fresh flavour & goodness being extremely chubby and large. The Garlic and Wine sauce is perfect for both the mussels and any homemade bread to mop up the remainder £12.75 (Can GF)

Wine choice, by glass Pinot Grigio or Kokako, by bottle Rouzet rose



Main Courses

Prime Monkfish chunk paired with Scallops, Smoked Lardons and finished with a decadent Brandy and Cream sauce, prawn foam and decorative pearls £28 (GF)

Juicy Crediton Creedy Carver Duck Breast served sliced pink, enhanced by Port and Fig sauce £29 (GF)
Wine choice Rioja

Trio of the finest Brixham fish fillets and a subtle sauce to bring out the character of the fish £27 (GF)

Catch of the Day - enjoy a Brixham fish as fresh as can be. Ranging from Dover Sole, Turbot or Hake fillet, or other please ask for details £24 (GF)

All of the Main Courses above are accompanied with a small selection of boiled potato and premium seasonal vegetables, but for larger appetites we recommend a side dish shared between 2 people.

A robust Mushroom Stroganoff, flamed with quality Whisky on a bed of crispy noodles £23 (V GF)
Wine choice Picpoul

Asparagus & Spinach Risotto with shavings of fresh Parmesan and Truffle Oil served with seasonal vegetables £20 (V)

Side of Dauphinoise Potatoes £4.95 (GF)

Side of mixed seasonal vegetables £4.95 (GF)

Wine choice, Red glass A&D Malbec, White glass Balade Sauvignon

Red bottle Pinot Noir, White bottle Albarino

Steaks

Our Locally reared Steaks from the farm of Gordon and Ann Tully in Waddeton 4 miles away. The herd are "South Devons" truly local.

Eight ounce Rump steak flavoursome £21 (GF)

Ten oz superb Sirloin steak classic and tender £27 (GF)

Ten Oz Ribeye Steak with tasty fat marbling £31 (GF)

Six Oz melt in the mouth Fillet steak £32 (GF)

Tournedos Rossini, Six Oz Fillet lean and tender served on a Brioche slice topped with tasty pate and dripping in Madeira sauce £35 (Can GF)

These glorious steaks all come with tomato, mushrooms and Fries and are cooked to your liking

Sauces: Port wine, Creamy peppercorn, Brandy and mushroom £3.50 (GF)

Wine choice, by glass Primitivo, by bottle Rioja or Quid pro Quo Malbec

Desserts

Just when you think you couldn't eat another morsel, the Dessert Menu arrives and after two seconds of deliberation you're confident you can squeeze a cheeky pudding in!

Crème Brulée, homemade creamy vanilla custard and crunchy caramelised topping makes this the ultimate indulgence £7.95 (GF)

Eton Mess, Meringue, Ice Cream and strawberries £7.95 (GF)

Lemon Possett - Our Homemade elegant dessert really does pack a citrus punch. £7.95

Toffee and Honeycomb Cheesecake, sumptuous, tasty and filling. £7.95

Ice Cream up to three scoops, mixed or all the same, your call - (Chocolate, Vanilla, Strawberry, Salted Caramel or Toffee Fudge) 6.95

Local Artisan Cheese board to share, selection of hard and soft cheeses with accompaniment of fruit, crackers and chutney £12.95 (Can GF)

Coffee and Tea

Espresso, Latte, Americano, Flat White. Breakfast, Green, Earl Grey and Peppermint £3.50

Liqueur Coffees £8

Irish, French, Jamaican, Baileys or Kahlua

Spirits and Digestifs

Courvoisier, Martell, Port, Blended and Single Malt Whisky, Madeira

