



LOCALLY SOURCED & FRESHLY PREPARED

Being an Independent Local Business in our 26th year, we are proud to source our ingredients locally wherever possible, supporting the exceptional producers and suppliers of the South West. Our fresh fish is landed daily through the world-famous Brixham Fish Market by our local Beam Trawlers and Day Boats, while our meats are carefully selected from trusted Westcountry farms and many of our seasonal Vegetables from Luscombe near Dawlish - ensuring quality, freshness and outstanding flavour in every dish. We believe too, that the price you pay for a dish should include everything – so you don't have to pay extra for sides, unless you want to!

Please enjoy our Complementary Bread, further portions - 4

STARTERS

Prawn & Crayfish Cocktail

A generous serving of Atlantic prawns and crayfish bound in a classic Marie Rose sauce, served on crisp seasonal leaves with warm crusty bread - 13.95 (DF)

Pan-Seared King Scallops

Golden-seared king scallops finished with hot honey, crispy smoked bacon and silky celeriac purée - 15.95 (GF)

Fresh Brixham Crab Salad

Hand-picked Brixham crab with heritage tomatoes, fresh herbs, cucumber and a light citrus dressing - 16.95 (GF)

Lemon Sole Goujons

Delicate strips of fresh lemon sole in a crisp golden coating, served with homemade tartare sauce and seasonal leaves - 12.95 (DF)

Beetroot & Vegan Feta Filo Tart

Crisp filo pastry filled with roasted beetroot, vegan feta and fresh herbs, served with dressed seasonal leaves - 11.95 (VE)

Crispy Beef Bon Bons

Slow-braised Westcountry beef coated in crisp panko breadcrumbs, served with roasted garlic aioli - 11.95

Baked Camembert

Whole baked Camembert with warm crusty bread, onion chutney and seasonal accompaniments - 17.95 (V)

Ham Hock Terrine

Traditional pressed ham hock terrine with piccalilli, dressed leaves and toasted sourdough - 11.95 (DF)

ALLERGIES & INTOLERANCES: Please ask for specific ingredients (GF) = Gluten Free (DF) = Dairy Free (VE) = Vegan (V) = Vegetarian



FISHTOWN

Dover Sole Locally landed Dover Sole, gently cooked with butter, lemon and capers, served with creamy dauphinoise potatoes and season vegetables - 37.95 (GF)

Classic Fish & Chips Fresh market Hake in our crisp Bays beer batter with chunky chips, homemade tartare sauce and minted pea purée - 22.95 (DF)

Pan-Roasted John Dory Fresh John Dory served with silky celeriac purée, seasonal greens and a classic tomato, herb and caper Sauce Vierge - 29.95 (GF)

Trio of Brixham Market Fish – a Beamers Favourite! Served with duchess potatoes, seasonal vegetables and homemade Beurre Blanc sauce - 29.95 (GF)

Miso, Chilli & Lime Sea Bass Pan-roasted sea bass glazed with sweet miso, chilli and lime, served with fragrant rice and seasonal vegetables - 28.95 (GF/DF)

Fisherman's Chowder A hearty seafood chowder packed with today's fresh fish, shellfish, potatoes, leeks and herbs in a rich creamy broth, served with warm crusty bread - 27.95

Roasted Monkfish Roasted monkfish tail served with crushed new potatoes, charred seasonal vegetables and a rich shellfish bisque - 29.95 (GF)

SUNDAY ROAST

Roast Lamb Rump Tender roast lamb rump served with pea and mint purée, dauphinoise potatoes, seasonal vegetables and rosemary red wine jus - 27.95 (GF)

Parma Ham & Pesto Chicken Roulade Succulent chicken breast wrapped in Parma ham, filled with basil pesto and sun-dried tomatoes, served with crushed new potatoes, cauliflower purée and seasonal vegetables - 22.95 (GF)

Prime Fillet Steak Westcountry 28-day aged steaks served with chunky chips, roasted vine tomatoes and seasonal vegetables 34.95 (GF)

Choose Peppercorn Sauce, Diane or Red Wine Jus

FROM THE FIELD

Pea & Mint Risotto Arborio rice with asparagus, peas, fresh mint and Parmesan - 19.95 (GF/DF)

Wild Mushroom Stroganoff A medley of wild mushrooms in a smoked paprika and brandy cream-style sauce, served with fragrant rice - 19.95 (VE/GF)

SIDE DISHES: Seasonal Vegetables / New Potatoes / Chunky Chips / Dauphinoise Potatoes - 5

DESSERTS

Chocolate Fondant A decadent warm chocolate fondant with a gooey molten centre, served with vanilla ice cream and homemade raspberry coulis - 8.95 (GF available)

Sticky Toffee Pudding Warm, rich sticky toffee pudding served with vanilla ice cream - 8.95

Eton Mess Cheesecake Creamy vanilla cheesecake topped with crushed meringue, fresh berries and berry coulis - 7.95

Ice Cream Selection Choice of locally made ice creams and sorbets - 6.95 (GF/VE available)

Westcountry Cheese Board to Share A selection of four regional cheeses served with artisan crackers, chutney, grapes and celery – 14 (GF Available)

