

Evening Dining

Menu

Loving the beach[®]



To Start

Prawn Cocktail (GF) Farmed freshwater prawns in an organic mayonnaise & tomato sauce on a bed of lettuce	£5.95	Caesar Salad Crispy cos lettuce with a creamy dressing, croutons & parmesan cheese	£4.50
Pate Handmade using organic Devon chicken livers and fine herbs served with organic bread	£5.95	Greek Salad (GF) Feta cheese, kalamata olives, organic cucumber, red onion & cherry vine tomato	£5.95
Plump large Crevettes hot or cold, served with lime mayonnaise	£7.95	Grilled Sardines Line caught off the Devon & Cornish coast from MSC certified boats, barbecued with garlic and Herbes de Provence	£6.95

Mains

all our mains are served with French fries & a salad garnish of organic leaves & cherry tomato

Fish

Overfishing is widely acknowledged as the greatest single threat to marine wildlife and habitats. Many fish stocks are reported to be in a state of serious decline. The fish and shellfish we use are landed in Cornwall or South Devon and come from well managed, sustainable stocks which are recommended by the Marine Conservation Society as some of the best choices.

Mackerel (when available) Line caught in the Atlantic, landed at Brixham from an MSC approved boat, stuffed with red Thai paste, fresh coriander & lime	£12.95	Whole cracked Crab (approx 1kg live weight) served cold with organic mayonnaise taken from Adrian's own pots in Start Bay and landed in Dartmouth	£17.95
Whole Start Bay Lobster (individually priced, £45 per kilo cooked weight) served cold or grilled with garlic butter caught by Adrian Keene in his own pots and landed in Dartmouth	£20.00 - £45.00	Fillet of Pollock barbecued with lemon & rosemary and dressed with back bacon (optional)	£15.95

Meat

The organic beef and lamb is from farms located within 25 miles of the beach. The meat is butchered & hung at Riverford Farm Foods near Totnes. The beef & lamb comes from traditional slow growing breeds (South Devons & Dorsets) ensuring well formed and tasty steaks. Our chicken is free range and produced by Creedy Carver at Merrifield Farm, Crediton

Organic Sirloin Steak (approx 8oz raw weight) Succulent, well marbled organic beef from grass fed herds aged for a minimum of 21 days	£17.95	Organic Lamb Steak with kidney (approx 6oz raw weight) Delicious lamb steaks from Nigel Eggs' farm at Ashley Barton Nr Plymouth	£15.95
Surf & Turf ½ a sirloin steak and ½ a lobster	£19.95	Lemon Chicken (approx 6oz raw weight) Free range Devon chicken breast marinated with lemon, parsley & garlic.	£13.95

Vegetarian

Halloumi and Vegetable Kebabs £9.95
a Cypriot cheese made from goats, sheep and cows milk barbecued on a skewer with onions, peppers, mushroom & cherry vine tomato:
served with a mint and yoghurt dip

Side Dishes

Basket of French fries	£2.50	Side Salad	£2.95 per person
Bowl of Olives (20)	£1.95	Organic leaves, red onion, vine cherry tomato and organic cucumber	
		Organic bread & butter	£1.50 per portion

A 10% discretionary service charge will be added to the bill for parties of 6 or more people
Venus reserves the right to change menu prices, products or ingredients without notice.



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Open from 6pm
Thursday, Friday & Saturday in May & June
Open every night in July & August
Families are very welcome
For reservations call
01803 712648

Children's Meals

served with either an organic orange squash or a glass of organic Riverford milk with a scoop of ice cream and a chocolate flake to follow

Penne pasta (V) £6.95
with a tomato and basil sauce and organic cheddar cheese

Organic 1/4lb burger £7.95
organic Riverford beef with organic cheese in a floured bap, served with French fries & vine tomato

Organic chicken drumstick (2) £6.95
served with French fries and cucumber

1/2 an organic sirloin steak (4oz) £9.95
served with French fries and cucumber



Puddings

All puddings are handmade at Venus using quality ingredients

Sticky toffee pudding £4.50
served with toffee sauce and Langage Farm clotted cream

Crème brûlée [v] £4.50
made with Langage Farm cream

Chocolate Mousse £4.95
for real chocolate lovers, with clotted cream and a chocolate flake

Meringue nest with seasonal soft fruits £4.95
(when soft fruits are available)
served with Langage Farm clotted cream

Venus ice cream 1 scoop £1.75 3 scoops £3.95
made for Venus by Langage Farm

vanilla
chocolate
mint chocolate chip
coffee
honeycomb
mango sorbet – dairy free

Banana split £3.50
vanilla ice cream, banana, crumbled chocolate & chocolate sauce



Coffee and Tea

Carefully selected single estate organic tea and 100% Arabica organic coffee served with organic sugar and organic Riverford milk

Tea £1.40
Espresso £1.40
Americano £2.00
Cappuccino £2.00
Hot Chocolate £2.00
Latte £2.00

The Venus mission is to be the greenest beach café and shop operator. We will strive to minimise the harmful effects and maximise the beneficial influences which our activities have on the environment. An integral part of this mission is supporting the local economy. Our purchasing policy is to buy local, tasty, healthy product rather than the cheapest. Hopefully you'll agree the result is tasty, quality food at good value prices

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