

Menu

To Start

Plump Crevettes £6.50
served with lime mayonnaise

Grilled Sardines £4.95
caught off the Cornish coast using traditional methods of drift or ring netting and barbecued with garlic and Herbes de Provence

Chicken brochette £3.95
Free range chicken pieces in a marinade of lime & ginger
- served cold

Greek Salad (V) £4.50
Feta cheese, kalamata olives, organic cucumber, red onion & cherry vine tomato

Pate (GF) £4.95
Handmade in Tavistock by Tom of Pyman Pates using free range chicken livers and fine herbs

Mains

all our mains are served with French fries & a salad garnish of frisee, watercress & 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 within 20 miles from the beach and come from well managed, sustainable stocks which are recommended by the Marine Conservation Society as some of the best choices.

Gumard £11.95
Caught in the Atlantic, landed at Plymouth and barbecued whole at Blackpool Sands

Whole Trout £11.95
Rainbow trout from the South Hams' Newhouse farm and fishery near Moreleigh – barbecued whole

Whole Start Bay Lobster £29.50
served cold or grilled, with garlic butter (per kg live weight)
Caught by Adrian Keene in his own pots and landed in Dartmouth

Whole cracked Crab £16.75
(approx 1kg live weight)
served cold with mayonnaise
taken from Adrian's own pots in Start Bay and landed in Dartmouth

Meat

Our Beef and Lamb are produced at Markstone farm in the South Hams. Markstone are committed to first class animal welfare and sound land management. Their animals are allowed to grow at their own rate with lambs running to their mother until finished & cattle grazing on pasture to maturity.

Our chicken is free range and produced by Creedy Carver at Merrifield Farm, Crediton

Sirloin Steak £14.95
(approx 10oz raw weight)
Succulent 28 day aged beef from Markstone Farms grass fed Hereford herd

Surf & Turf £18.50
½ a sirloin steak and ½ a lobster

Lamb Steak £12.95
(approx 8oz raw weight)
Poll Dorset lamb traditionally reared by Markstone farm

Chicken Breast £12.50
(approx 8oz raw weight)
Free range Creedy Carver chicken stuffed with feta and sun kiss tomato

Vegetarian

Halloumi and Vegetable Kebabs £9.50
a Cypriot cheese made from goats, sheep and cows milk barbecued with onions, peppers, mushroom & cherry vine tomato: served with a mint and yoghurt dip

Side Dishes

Basket of French fries £2.50
Bowl of Olives (20) £1.95

Side Salad £2.35 per person
Cos and frisee lettuce, watercress, red onion, vine cherry tomato and organic cucumber

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.

Menu

Children's Menu

Organic penne pasta (V) £5.50

with an organic tomato and basil sauce

Organic spaghetti Bolognese £6.95

Organic spaghetti with an organic beef Bolognese sauce

Barbecued Organic Chicken Drumsticks £5.95

served with french fries and cucumber

1/2 a sirloin steak £7.95

Served with french fries and cucumber

Puddings

All puddings are handmade at Venus using top quality ingredients

Sticky Toffee Pudding £3.00

served with toffee sauce and a scoop of vanilla ice cream

Mississippi mud pie £3.75

served with vanilla ice cream

Crème brûlée [v] £3.95

made with Langage farm cream

Banana split £3.50

2 scoops of Vanilla ice cream, bananas & flakes of crumbled chocolate

Local ice cream

1 scoop £1.95 3 scoops £4.95

vanilla
chocolate
mint choc chip
strawberries & cream
thunder & lightning
blackberry & apple crumble
organic blackcurrant yoghurt ice

Coffee and Tea

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

Tea £1.20

Espresso £1.20

Americano £1.75

Cappuccino £1.75

Hot Chocolate £1.75