

Est. 1958

VENUS[®]

TEIGNMOUTH DINNER MENU

OUR MISSION - TO BE THE GREENEST BEACH CAFÉ

STARTERS

STONE BAKED BREAD £4.99

With olive oil & Modena balsamic vinegar

CALAMARI POPCORN £8.99

Tender lightly dusted calamari served with lime mayo & a wedge of lemon

HOME MADE TOMATO & RED ONION SOUP £8.99 (VG)

Topped with fresh basil served with crusty bread, olive oil and balsamic

GARLIC BREADED PORTOBELLO MUSHROOMS £6.50 (VG)

(home made) served with lime mayo

WHIPPED FETA £8.99

Authentic feta & Greek yoghurt, olive oil, garlic & chilli flakes. Served with stone oven baked baguette

MAINS

BEEF AND CHICKEN BURGERS SERVED WITH FRIES, GARLIC SLAW, GHERKIN AND CRISPY ONION BITS

FREE RANGE CHICKEN BURGER £15.99

Panko fried chicken and mayo

DEVON CHEESE BURGER £16.99

Devon grass fed beef with two slices of English cheddar

MEZZE (VG) £14.99

Kalamata black olive tapenade and authentic whipped feta (feta & Greek yoghurt) served with garlic slaw and stone ovenbaked baguette

VENUS SEAFOOD PLATTER TO SHARE £29.99

Battered fish, smoked mackerel, garlic prawns, fish arancini served with sriracha mayo, homemade tartare and fresh lime mayo. Served with French fries

BLACK BEAN BURGER NEW (VG)(GFO) 🌶️ £10.99

A stunning new Venus creation – highly nutritious and tasty. Black beans, red peppers, cumin, garlic, red onion, chilli, flax seed, gluten free flour, black beans & garlic with lettuce and lime mayo served in a bap and garlic slaw on the side

VENUS TOFU BURGER (VG)(GFO) £10.99

The famous Venus tofu burger. This amazing burger is full of Devon tofu, red onions, carrots, beetroot, garlic, ginger, toasted seeds, tahini, tamari, a blend of spices with mayo & lettuce in a bap and garlic slaw on the side

SERVED WITH TENDER STEM BROCCOLI & TOASTED ALMOND FLAKES, BUTTER GLAZED CHANTENAY CARROTS

OPEN STEAK SANDWICH £16.99

Devon minute steak with melted English cheddar, Dijon mustard mayo, red onion marmalade and red peppers. Served on thick sliced Venus sourdough

KING PRAWN LINGUINE £17.99

Fresh egg linguine tossed in Venus pomodoro sauce topped with garlic king prawns

WHOLE TORBAY SOLE (15 MINUTE PREP AND COOK TIME) £18.99

Oven baked with olive oil and lemon. Served with French fries

TACOS

With garlic slaw, asian salad (carrot, celery, red peppers, red onions and sesame oil) & sriracha mayo in 2 warm flour tortillas with a Moroccan carrot salad (carrots, sultanas and cumin seeds) on the side

CHICKEN £9.99

Crispy panko English free range chicken

COCONUT KING PRAWN £10.99

Large sweet coconut panko breaded king prawns

FISH £9.99

Battered sole fillet (MSC certified sustainable USA)

FALAFEL £9.99 (VG)

Venus hand made pea & mint falafel

**CRAVING SOME FRIES
ADD THEM FOR ONLY £3.00**

SWEET THINGS

STICKY TOFFEE PUDDING £5.99

This is the best sticky toffee ever. Made with eggs, dates, butter, light and dark muscovado sugar and fresh vanilla pods soaked in a creamy toffee caramel sauce. Served with vanilla ice cream

CHOCOLATE CARAMEL TART £5.99

Chocolate biscuit base, layered caramel and chocolate ganache. Served with vanilla ice cream

AFFOGATO £4.99

Boutique espresso coffee with vanilla ice cream and a Biscoff crumb topping

SCOOP ICE CREAM + 1 Scoop £2.99 + 2 Scoop £4.99

Kefir chocolate & cherry, Chocolate, Vanilla. With a choice of strawberry or chocolate sauce



For our latest news, opening times
and sustainability information

LOVINGTHEBEACH.CO.UK

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DRINKS

WINE BY THE GLASS

187ML £7.99 | 250ML £9.99

WHITE - GRUNER 2022 (12%, ORGANIC & VG)

A fabulous dry Austrian wine full of peach & green apple layered over pepper spice

ROSÉ - GRENACHE ROSE 2021 (12.5%, VG)

A vibrant dry rosé from Pays d'Oc, France. Soft aromas of clementine, wild strawberries & butterscotch

RED - OLD VINE GARNACHA 2020 (14.5%, VG)

A beautifully balanced Garnacha from select old vines in Aragon, Spain. Smooth & silky with aromas of chocolate coated cherries and cassis with vanilla spice

WINE BY THE BOTTLE

WHITE

LONGUE ROCHE SAUVIGNON BLANC/COLUMBARD, FRANCE (11%, VG) £25.00

Pears, apples and summery flowers move to a palate that is mid weight and dry with a round, honeyed texture. Bright yellow and green citrus fruits fill the finish alongside generous ripe pears and crunchy apples

CASA DE ROSSA PINOT GRIGIO, ITALY (12%) £25.00

Like a walk through a lemon grove into an orchard. Green apples and pears dance softly on the light and delicate palate

SARTORI PINOT GRIGIO, ITALY (12%, VG) £28.00

Fresh almonds and white flowers sit nicely alongside ripe lemon, grapefruit and blossom fruit. Light and refreshing

PROSECCO

TOSTI PROSECCO (10%) 20cl £8.95 | 75cl £28.95

A delightful and well balanced Italian sparkling wine with a delicate almond note.

ROSÉ

ANCIENS TEMPS ROSÉ, FRANCE (12%, VG) £25.00

A light and dry rosé with notes of white flowers, strawberries and cranberries. A refreshing acidity keeps things vibrant and energetic

RED

LES MOUGEOTTES CABERNET SAUVIGNON IGP, FRANCE (13.5%, VG) £29.00

The Languedoc is very much France's new world. Here they produce wines with more open fruit, in this case ripe blackcurrants, black plums and just a hint of pepper. The modern approach continues into the winemaking and this wine shows pure vanilla smoke from the new oak

BEER & CIDER

HALF PINT £3.75 | PINT £6.99

BAYS DEVON ROCK CRAFT LAGER (4.5% VG)

An exceptional award-winning craft lager. Devon Rock is crafted to perfection using a unique blend of hops giving a crisp and refreshing modern lager, packed full of flavour

DEVON COVE (33CL 4.5% VG, GF)

The ultimate modern pale ale. Devon Cove is crafted to perfection using a unique combination of English malts & zingy American hops creating a smooth and refreshingly balanced pale ale

DEVON RED CRISP & FRUITY MEDIUM CIDER (4.5% VG)

Devon Red is a naturally tasty and utterly delicious, supreme fresh apple cider (SP)

SANDFORD BERRY LANE CIDER (3.4% 33CL CAN) £4.99

A delicious blend of perfectly ripe apples and raspberries (SP)

ASAHI ALCOHOL FREE (0.0% 33CL CAN) £4.99

BOHEMIAN PILSNER (33CL, 4.5% VG) £5.99

A noble classic Czech pilsner, pale with a light body. Slight background bitterness and gentle floral tones from the finest Saaz hops leading to a soft refreshing finish.

BAR BUOY COCKTAILS

ALL £9.50

MARGARITA 14% ABV

Los Arcos spirit mixed with zesty lime and triple sec then balanced with smooth agave, sea salt, and a very subtle warmth of chilli that lingers on the finish. A bold, modern twist on the classic.

PINEAPPLE DAIQUIRI 12.8% ABV

Tropical pineapple and coconut shaken with Salcombe's Island Street rum and a splash of lime. Fresh, fruity and irresistibly smooth.

SEABIRD PALOMA 10% ABV

A crisp mix of pink grapefruit, agave, lime and soda, lifted by coastal botanicals from Salcombe Gin. Bright, refreshing and gently bittersweet.

ESPRESSO MARTINI 14% ABV

Tors Vodka, cold brew coffee and coffee liqueur with a touch of sea salt. Rich, smooth and perfectly balanced.

LOCAL SUSTAINABLE
LESS WASTE - BETTER BEACHES
GREENER CAFES

All prices include VAT where applicable.

Venus reserves the right to change ingredients, prices and choices without notice. We prepare all our food and drinks in our Venus central and café kitchens. We use many ingredients and shared equipment and, whilst we do our best to manage allergens, we cannot guarantee that any of our food or drinks are allergen-free or suitable for those with allergens due to the risk of cross contamination.

Loving the beach®