

VENUS

DINNER MENU

FOR ALLERGEN KEY PLEASE SEE BACK PAGE

LIGHT MEALS

KALAMATTA OLIVES	£4.99
ICEBERG WEDGE With homemade Stilton blue cheese sauce & crispy onion bits (WH, SY, CH)	£5.99
3 HAWAIIAN COCONUT KING PRAWN Large sweet panko & coconut breaded king prawns served with a guava mayonnaise. A Venus favourite from Maui (CS, WFL)	£6.99
CALAMARI POPCORN Tender lightly dusted calamari served with lime mayo, homemade slaw & a wedge of lemon (MS, SY, WFL)	£9.99
BRUSCHETTA NEW (VG)(GF) A classic Italian dish of chopped fresh vine tomatoes, sun dried tomatoes, garlic, kalamata black olives and red onion on toasted sourdough bread. (WFL, RY)	£8.99 ADD GREEK FETA (CH) +£3.00

MACKEREL PATE NEW (GF) Severn & Wye smoked mackerel mixed with capers, cream cheese, fresh lemon & fresh horseradish served with lemon on artisan thick sliced sourdough (gluten free also available) (FH, MK, WFL, RY)	£8.99
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GLUTEN FREE & PLANT BASED

BLACK BEAN BAP NEW (VG)(GF) A stunning new Venus creation - highly nutritious and tasty. Black beans, red peppers, cumin, garlic, red onion, chilli, flax seed, gluten free flour and black bean & garlic sauce. (SY)	£9.75
VENUS TOFU BURGER (VG)(GF) The famous tofu make a return. Same recipe but with gluten free bread and more veg. This amazing burger is full of Devon tofu, red onions, carrots, beetroot, garlic, ginger, toasted seeds, tahini, tamari and a blend of spices. (SY, BR, OT, SE, CY)	£9.75

VENUS DEVON BURGERS

All burgers are served with crispy skin on fries, Venus handmade garlic slaw, crispy onion bits and gherkin. Served in an artisan floured bap

6OZ CHEESE Devon grass fed beef with 2 slices of English cheddar (WFL, CH)	£16.99
6OZ BACON & CHEESE Devon grass fed beef with 2 slices of English cheddar and 2 slices of English back bacon (WFL, CH)	£18.99
FREE RANGE DEVON CHICKEN Panko fried chicken and mayo (WFL)	£15.99
FREE RANGE DEVON CHICKEN BACON & CHEESE Panko fried chicken breast with cheddar cheese. English dry cured back bacon and mayo (WFL, CH)	£17.99
VENUS FISH BURGER 2 Battered sole fillet (MSC certified sustainable USA) in a floured bap served with homemade tartare sauce and lemon (FH, WFL, MS, SP, SY)	£16.99
NAKED Any burger is available sandwiched in lettuce + no bap	

OPEN STEAK SANDWICH Devon minute steak with melted cheddar, Dijon mustard mayo, red onion marmalade and red peppers served on thick sliced Venus sourdough bread (WFL, RY, CH, MD, BR)	£14.99
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SIDES

POT OF FRENCH FRIES (VG/GFO)	£3.99
CHEESY FRIES ENGLISH CHEDDAR (V) (CH)	£5.99
CHEESY VEGAN FRIES (VG)	£6.99
MUSHROOM GARLIC CHIPS (WH) Breaded portobello mushroom slices with sriracha mayo	£5.99

SALADS

GREEK SALAD (V) Traditional Greek salad with cucumber, red onions, kalamata black olives and vine tomatoes topped with authentic Greek feta (made from sheep and goats milk) and french fries (CH)	£12.99
CAESAR SALAD Venus creamy home made caesar dressing with romaine lettuce and grated English parmesan style cheese and french fries (FH, MD, CH, SY) ADD PANKO FRIED CHICKEN +£3.00	£12.99
SIDE SALAD Baby gem lettuce, cucumber and vine tomato & vinaigrette dressing	£4.99

SEAFOOD

WHOLE TORBAY SOLE (25 minute prep and cook time) Oven baked with olive oil and lemon served with homemade garlic slaw and bubble & squeak with a Japanese wakame seaweed salad (FH, SE, WH, SY)	£14.99
WHOLE MACKEREL A large locally landed succulent mackerel. Served whole, baked with olive oil & lemon served with homemade bubble and squeak (potato, garlic, fresh rosemary & hispi cabbage), garlic slaw with a wakame seaweed salad (FH, SE, WH, SY)	£16.75
FISH 'N' FRIES 3 tempura battered petit sole fillets served with mashed peas, homemade tartare sauce, lemon and crispy skin on fries (FH, WFL, SP, MS, SY)	£13.99
6 HAWAIIAN COCONUT KING PRAWNS Large sweet panko & coconut breaded king prawns served with a guava mayo and fries. A Venus favourite from Maui (CS, WFL)	£12.99
HAKE FILLET NEW Served on a bed of mashed peas with garlic slaw, fries and wakame salad (FH, SE, WH, SY)	£17.50
VENUS SEAFOOD PLATTER TO SHARE Battered fish, calamari popcorn, coconut prawns, fish arancini served with homemade slaw, wakame and Asian salad, fries, sriracha mayo, homemade tartare and fresh lime mayo (FH, SE, CY, CS, WH, WFL, SP, MS, BT, SY)	£28.99

FLATBREADS

LEBANESE FLATBREAD Served with french fries	£14.99
Choose your own 4 toppings from the following:	
Cheese: crumbled feta, cheddar, vegan cheddar	
Sauce: pomodoro, sriracha mayo, lime mayo, blue cheese mayo, red onion marmalade	
Protein: panko chicken, coconut prawn, steak, vegan cheddar, falafel	
Veggies: cucumber, red onion, asian salad, turmeric & apricot hummus, vine tomato	

KIDS MEALS

PASTA POMODORO (V, VGO) Penne pasta with Venus pomodoro sauce & grated cheddar cheese (CH) (Vegan cheese available)	£7.99
SAUSAGE & FRIES Free range Devon pork (1) (WFL, SP) or vegan (2) (SY, BR) or gluten free (1) (SP)	£8.99
FISH N FRIES (MSC CERTIFIED SUSTAINABLE USA) 2 tempura battered sole fillet with fries and mashed peas (FH, WFL, MS, SY, SP)	£9.99
PANKO CHICKEN & FRIES Panko fried chicken breast with french fries	£8.99

COLD DRINKS

Please ask us about our range of carbonated drinks

ROCKS BLACKCURRANT SQUASH	£1.99
VENUS WATER (still 33cl can)	£2.50
SPARKLING WATER (33cl can)	£2.50
SANPELLEGRINO LEMON LIMONATA (33cl can) Authentic all natural Italian drink with an intense bouquet of Sicilian lemons	£2.99
SANPELLEGRINO ORANGE ARANCIATA (33cl can) The original sparkling Italian drink made with oranges from Sicily and Calabria - 100% Natural	£2.99
BELVOIR ELDERFLOWER LEMONADE (33cl can) A traditional family recipe blending hand picked elderflowers with lemon juice and spring water	£2.99
100% PURE APPLE JUICE (20cl) Made from a variety of English apples and pressed on the farm	£3.50
APPLE & STRAWBERRIES (20cl) Beautiful blend of English apples and fresh strawberries straight off the farm	£3.99

BEER & CIDER

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	HALF PINT £3.75 PINT £6.99
BAYS DEVON COVE PALE ALE (4.1% VG) 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)	
ASAHI ALCOHOL FREE (0.0% 33cl can)	£4.99
BOHEMIAN PILSNER (33cl, 4.5% VG) A classic Czech pilsner style, featuring saaz. A noble hop, pale with a light body, background bitterness & gentle floral tones	£5.99

GIN

£4.50

Try our local South Devon gins

THUNDERFLOWER Teignmouth
Devon Dry (**42%**)
Elder Bay Blush (**42%**)
English Orchard (**42%**)

DECKCHAIR (44%) Torbay

FOLKINGTON'S

Natural and preservative free

LIGHT TONIC (VG)	£2.00
CLUB SODA (VG)	£2.00

PIMM'S #1

With mint and fruit

£6.99

VODKA

COVE VODKA (40%) **£4.85**
Silky local vodka made in Devon on the potato farm. Handcrafted singly distilled vodka

ABSOLUTE BLUE (40%) **£4.50**

RUM

£4.50

TWO DRIFTERS DEVON RUM
Carbon negative
Spiced pineapple (**60%**)
Lightly spiced (**40%**)
Pure White (**40%**)

DEVON RUM CO
Premium Golden Rum (**40%**)

WINE BY THE GLASS

187ML £6.75
250ML £7.99

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

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

ROSE - GRENACHE ROSE 2021 (12.5%, VG)

A vibrant dry rose 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 **£24.00** (11%, VG)

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

COEUR DU MONT SAUVIGNON BLANC, FRANCE **£29.00** (12.5%, VG)

An explosion on a gooseberry farm that gathers elderflower, lemon groves, and a heap of freshly cut grass in its shockwave. Bright, zesty, and vibrant this is taut and focussed with bags of citrus and orchard fruit characters

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

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 **£28.00** (12%, VG)

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

ROSÉ

LA VIDAUBANAISE COMTE DE PROVENCE ROSÉ, FRANCE **£34.00** (13%)

Dry & crunchy. Herbaceous red fruits with a hint of salinity, grapefruit and pomegranate. The very style that Provence is known and indeed popular for producing

ANCIENS TEMPS ROSÉ, FRANCE **£22.00** (12%, VG)

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 **£29.00** (13.5%, VG)

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 barrels used in its production

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.

V- VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

ALLERGEN KEY

BARLEY = BR
BUTTER = BT
CELERY = CY

CHEESE = CH
CREAM = CR
CRUSTACEAN = CS

EGG = EG
FISH = FH
MOLLUSCS = MS

MUSTARD = MD
MILK = MK
OATS = OT

RYE = RY
SESAME = SE
SOYA = SY

PEANUT = PN
SULPHITES = SP
WHEAT = WH

WHEAT FIBRE = WFB
WHEAT FLOUR = WFL
WHEAT GLUTEN = WG

Loving the beach®