

FROM THE SEA

THE PIER HOUSE SEAFOOD PLATTER | 32.50

Langoustines, garlic butter tiger prawns, anchovies wrapped in smoked salmon, prawns in Marie Rose sauce, deep-fried battered cod goujons, crispy monkfish tail scampi bites, fresh mussels in a white wine and cream sauce, served with crusty bread, house salad and homemade tartare sauce (A, B, C, D, G, J, L, N) **GFO**

COD & CHIPS | 18.95

Large flakey cod fillet, deep-fried in beer batter, served with chunky chips, garden peas and homemade lemon tartare sauce (A, B, C, D, J, L, N) **GFO**

DEVON & CORNWALL MUSSELS | 20

Cooked in a white wine cream sauce, finished with parsley, served with skin on chips and warm crusty bread (A, B, D, G, L, N) **GFO**

MARKET FISH OF THE DAY (priced daily)

Please ask your server for the market fish of the day (allergens available on request) **GFO**

PASTA

RIGATONI CARBONARA | 17.50

Wild mushrooms, pancetta and cream, finished with parmesan and egg yolk, served with rocket and garlic bread (A, C, G, L)

WILD MUSHROOM, SPINACH & PINE NUT RIGATONI | 16

Tossed in a roasted garlic sauce, served with garlic and rosemary focaccia (A) **VE**

DESSERTS

MANGO & PASSION FRUIT PAVLOVA | 8.50

Lime mousse, mint compote, pomegranate seeds and toasted coconut (C, G) **GF V**

CHEESECAKE | 8.50

Please ask your server for the cheesecake of the day (allergens available on request)

WARM PECAN PIE | 8.50

Roasted maple pecans, vegan coconut vanilla ice cream and maple tuile (A, E, H, L) **VE**

STICKY TOFFEE PUDDING | 8.25

With a rich, sweet and sticky butterscotch sauce and vanilla ice cream (A, C, G) **V**

DOUBLE CHOCOLATE BROWNIE | 8.25 CHILD'S PORTION | 6

White chocolate chip and dark chocolate brownie, topped with dark and white chocolate drizzle finished with chocolate shavings, soil, fresh berries and vanilla ice cream (A, C, F, G) **V**

ICE CREAM SUNDAE'S CHILD 5.50 | ADULT 7.75

Choose from:

CHOCOLATE BROWNIE SUNDAE (A, C, F, G)

STICKY TOFFEE SUNDAE (A, C, G)

BISCOFF & CARAMEL SUNDAE (A, F, G)

SUMMER BERRY ETON MESS SUNDAE (C, G) **GF**

WESTCOUNTRY ICE CREAM Two Scoops | 5 - Three Scoops | 6

Choose from:

Vanilla, Chocolate, Strawberry, Devon Toffee or our ice cream flavour of the week

(A, C, F, G, H, L)

SORBET

Two Scoops | 5 - Three Scoops | 6

Choose from:

Lemon, Mango, Raspberry **GF VG**

CHILDREN'S MENU

MAC & CHEESE | 8

With garlic bread (A, G) **V**

dishes below are served with a choice of chips, mash or new potatoes plus baked beans, peas or salad

4OZ CHEESEBURGER | 8.75 (A,C,G,L) **GFO**

BATTERED COD | 9 (A, B, C, D, J, L, N) **GFO**

CHICKEN BREAST NUGGETS | 8.75 (A, F)

PLANT BASED NUGGETS | 8 (A) **VE**

BUTCHER'S SAUSAGES | 8 (A,L) **GFO**

BAGUETTES

AVAILABLE 12 PM - 3 PM

served with house salad and salted crisps

SLICED BEEF, GHERKINS, SAUERKRAUT,
MONTEREY JACK CHEESE
& RUSSIAN DRESSING | 12.50
(A, C, G, I, J, L) **GFO**

ROASTED HONEY & MUSTARD HAM
WITH PICCALILLI | 10.95
(A, G, J) **GFO**

TURKEY, SMOKED BACON
& MAYO | 11.95
(A, C, G, J) **GFO**

COD GOUJONS & TARTARE SAUCE | 11.95
(A, B, C, D, G, J, L, N) **GFO**

BRIE, BACON & SWEET CHILLI | 11.95
(A, G) **GFO**

FOUR CHEESE MIX & SPICED
TOMATO CHUTNEY | 10.95
(A, G, J) **GFO**

PRAWN & MARIE ROSE | 12.25
(A, B, C, D, G, I, J, L, N) **GFO**

ROASTED HONEY & MUSTARD HAM
WITH FOUR CHEESE MIX | 10.95
(A, G, J) **GFO**

THE PIER HOUSE
Seafront Bar, Restaurant & Wedding Venue

HOW TO ORDER

**Please order
at the bar.**

**Don't forget
your table
number!**

WELCOME

Do you have a Food Allergy
or Intolerance?

Each dish on our menu is coded
with potential allergen ingredients.

Please refer to the "ALLERGEN KEY"
for what each letter stands for.

If you are unsure, please ask a team
member.

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish
E Peanuts / F Soya Beans / G Milk / H Nuts
I Celery / J Mustard / K Sesame / L Sulphites
M Lupin / N Molluscs

GF - GLUTEN FREE / **GFO** - GLUTEN FREE OPTION
V - VEGETARIAN / **VE** - VEGAN / **VEO** - VEGAN OPTION

SMALL PLATES

New
ANY 3 FOR 22

HOT & SPICY CHICKEN WINGS | 8

Habanero sauce (A, G)

GARLIC MUSHROOMS | 8

Toasted sourdough (A, G) **V VEO**

PAPRIKA HALLOUMI FRIES | 8

Sweet chilli sauce (A, G) **V GFO**

MINI THAI CRAB CAKES | 8

Sriracha mayo (A, B, C, D, J, N)

RED WINE GLAZED CHORIZO | 8

Sourdough wedge (A, L) **GFO**

BABA GANOUSH | 8

Pomegranate seeds, toasted almonds, herb oil and sourdough flatbread (A, E, H, K) **GFO VE**

PULLED HAM & MEXICANA CHEESE MINI CROQUETTES | 8

Spiced tomato and caramelised onion chutney (A, C, G, J)

CRISPY MONKFISH TAIL SCAMPI BITES | 8

Homemade tartare sauce (A, B, C, D, J, L, N)

Enjoy with a glass of wine

NACHOS

LOADED FOUR CHEESE

SINGLE | 11.50 / TO SHARE | 16.50
(G) **GF V**

LOADED BBQ CHICKEN

SINGLE | 14 / TO SHARE | 19
(G) **GF**

Tortilla chips topped with cheese sauce, four cheese mix, guacamole, sour cream, salsa and jalapenos, all served in the bowl

CLASSIC STARTERS

HOMEMADE SOUP OF THE DAY | 7

With warm crusty bread
(allergens on request) **GFO VEO**

SIGNATURE PRAWN COCKTAIL | 11.50 (IT'S BIG!)

A generous serving of prawns, bound in a classic Marie Rose sauce, served on our house salad, with warm crusty bread (A, B, C, D, G, J, L, N) **GFO**

DEVON & CORNWALL MUSSELS | 11.50

Cooked in a white wine cream sauce, finished with parsley, served with warm crusty bread (A, B, D, G, L, N) **GFO**

CRISPY CHILLI BEEF | 10

Coriander, spring onion, fresh chilli, chilli sauce and toasted sesame seeds with toasted sourdough wedge (A, F, I, J, K, L)

BURGERS

all served with skin-on chips and house salad

THE PORT HO! BURGER | 17

Westcountry 6oz beef burger, Monterey Jack cheese, smoked streaky bacon, beef tomato, baby gem lettuce, burger sauce, in a brioche bun with onion rings (A, C, G, J, L) **GFO**

FRIED BUTTERMILK HUNTER'S CHICKEN BURGER | 17

Topped with smoked streaky bacon, Monterey Jack cheese, beef tomato, baby gem lettuce and honey mustard BBQ sauce in a brioche bun with onion rings (A, C, G, J) **GFO**

MUSHROOM, MISO & CASHEW NUT ROSTI BURGER | 16.50

Smoked applewood vegan cheese, pickled red cabbage, mushroom and miso ketchup with baby gem lettuce, beef tomato (A, E, F, H) **VE GFO**

ADD extra to any burger:

Beef Burger (L) | 4

Beef Brisket (A, L) | 4

Bacon | 2

Cheese (G) | 1

Blue Cheese / Cheese Sauce (G) | 3

Crispy Onions (A) | 1

FROM THE GRILL

THE PIER HOUSE MIXED GRILL | 33.75

4oz pork loin with apple compote,
4oz lamb chop with mint glaze,
4oz sirloin steak topped with garlic butter,
4oz gammon steak with a fried egg
2 butchers sausages
served with skin-on chips, peas,
roasted balsamic tomatoes,
Portobello mushroom and onion rings
(A, C, G, J, L) **GFO**

8oz WESTCOUNTRY SIRLOIN STEAK | 29.50

With skin-on chips, peas,
roasted balsamic tomatoes, Portobello mushroom,
onion rings and a side of garlic butter (A, G, L) **GFO**

8oz GAMMON | 16

With a pineapple ring, skin-on chips,
peas and fried eggs (C) **GF**

ADD SURF & TURF | 5

Add stir-fry langoustines with spring onion,
garlic and chilli to your steak, mixed grill
or gammon! (B, D, G, N) **GF**

Why not add to any of the above...?

PEPPERCORN SAUCE | 4

(G, L) **GF**

ROASTED GARLIC & BLUE CHEESE SAUCE | 4

(G) **GF**

SIDES

ASSORTED BREADS | 7

Olive oil and balsamic glaze (A, G, K, L) **GFO VEO**

MIXED OLIVES | 6

Marinated with garlic, lemon and thyme **GF VE**

CHIPS | 4.50 **V GF**

CHEESY CHIPS | 6 (G) **GF V**

GARLIC BREAD | 4.50 (A, G) **V**

CHEESY GARLIC BREAD | 6 (A, G) **V**

ONION RINGS | 5 (A) **V**

SIDE SALAD | 4 **GF VE**

MAINS

CIDER BRAISED PORK BELLY | 22

Wholegrain mustard mash,
buttered savoy cabbage with pancetta
and cider cream sauce
(G, J, L) **GF**

POKE BOWL

CHICKEN | 18 (A, F)

SALMON FILLET | 20 (A, B, D, F, N)

TOFU | 17 (A, F)

Warm rice, sliced avocado,
pickled vegetables, edamame beans,
roasted courgette, charred pineapple,
chilli with a maple, soy, sesame oil
and ginger dressing finished with
toasted sesame seeds
(F, L, K) **GFO**

KATSU CHICKEN CURRY | 16.25

Fried breaded chicken breast finished with
a katsu curry sauce, rice, pickled vegetables,
finished with a sesame dressing
(A, F, G, K)

(Rob's Favourite)

THE PIER HOUSE RACK OF RIBS | 24.50

A whole rack of tender pork loin ribs
cooked in BBQ sauce, skin-on chips,
house salad and slaw
(C, J) **GF**

Glazed with a choice of: BBQ SAUCE

TENNESSEE SAUCE

HOT & SPICY HABANERO SAUCE

PULLED BEEF BRISKET PHILLY CHEESESTEAK | 17.95

Marinated slow braised beef brisket in a
warm crusty baguette, with sauteed peppers,
pickled jalapenos, four cheese sauce, topped
with grated cheese, chives,
crispy onions, served with skin-on chips, house
salad and slaw
(A, C, G, J, L)