

THE PIER HOUSE

We pride ourselves on serving freshly-cooked food to order.

Our attention to detail may mean that some of our dishes take a little longer to cook than others, particularly at busy times, but our Front of House staff can advise you on the cooking times of each dish and will also keep you updated on the progress of your order.

So, please unwind, relax and enjoy your visit at The Pier House in the knowledge that our Chefs are taking the time and care to create mouth-watering dishes just for you.

If you have a food allergy or intolerance, please let your server know before ordering.

Full allergen information for our menu items is available upon request.

All of the 14 major allergens are present in our restaurant and kitchen in one form or another.

We will always try to avoid accidental cross-contact but again we can offer no guarantees, nor accept responsibility.

We can also offer a range of gluten free dishes please ask your server for our gluten free menu.

WHILE YOU WAIT

- Red Wine Glazed Chorizo** £4.85
With flatbreads
- Homemade Coriander Hummus (v)** £4.25
With flatbreads
- Mixed Pitted Marinated Olives (v)** £4.25
- Assorted Bread Basket (v)** £4.25
With balsamic and olive oil dip

STARTERS

- Seafood Chowder** £7.00
Fresh seafood and vegetables poached in a white wine and cream broth with warm crusty bread
- West Country Mussels** £8.50
Fresh mussels cooked in cider, leek and smokey bacon served with warm crusty bread
- Homemade Soup (v)** £5.75
Fresh homemade soup with warm crusty bread (please ask your server for today's flavour)
- Prawn and Crayfish Cocktail** £8.75
A generous serving of prawns and crayfish bound in a classic marie rose sauce with lettuce, tomato and crusty bread
- Smoked Beetroot Carpaccio (v)** £6.00
With a goats cheese mousse, mixed leaves and a Jack Daniels and honey dressing
- Caramelised Chicken Liver Parfait** £6.50
With toasted sourdough bread and a celeriac and wholegrain mustard slaw
- Loaded 4 Cheese Nachos (v)** **Small/Large**
£7.50/£10.75
Corn tortilla chips topped with Parkham Cheddar, Mozzarella, Mexicana and Emmental, finished off with guacamole, sour cream, tomato salsa and jalapenos

MAINS

- The Pier House Rack of Ribs** £16.75
Whole rack of pork loin ribs in our house BBQ sauce, with French fries, green salad and homemade coleslaw with your choice of glaze
Choose from;
Traditional BBQ / Jack Daniels and Honey Smoked Habanero Chilli (very hot)
- Pancetta and Wild Mushroom Linguini Carbonara** £12.50
Finished with black truffle oil, prosciutto and parmesan crisps
- Ballotine of Chicken** £14.00
Wrapped in parma ham and filled with roasted red pepper and ricotta, with a roasted root vegetable gratin, braised cavolo nero and a tarragon jus
- Baked Spinach and Feta Tart (v)** £11.75
Topped with pine nuts and a beetroot relish, with a green salad and garlic and herb roasted new potatoes
- Duo of Pork** £14.75
Apricot and sage stuffed loin and braised belly with cider soaked cabbage, mashed potato and a calvados cream sauce, shard of crackling
- Homemade Curry** £11.00
Served with naan bread, rice, poppadum and a lime pickle. Please ask your server for today's flavour
- Chicken Caesar Salad** £12.75
Marinated chicken breast with cos lettuce, crispy prosciutto, croutons and a classic Caesar dressing
- Aubergine Parmigiana (v)** £12.75
Layered aubergine, tomato sauce and cheese oven baked and served with green salad and garlic bread
- 10oz Rump Steak** £17.75
8oz Sirloin Steak £19.75
All our steaks are sourced from Devon and Cornwall and cooked to your liking, served with chunky chips, green salad, Portobello mushroom, roasted vine tomatoes and onion rings.
- Why not add a sauce?**
- Peppercorn** £2.00
Horseradish and Rosemary £2.00
Rarebit £2.00

MAINS

10oz Chargrilled Gammon **£12.75**

With grilled pineapple, fried eggs, chunky chips and a green salad

The Port Ho! Burger **£13.00**

8oz Beef Burger, brioche bun, Emmental cheese, smoked streaky bacon, tomato relish, French fries, green salad and onion rings

Jerk Seasoned 5 Bean and Sweet Potato Burger (v) **£11.00**

Topped with Emmental cheese, tomato relish in a brioche bun, with French fries, green salad and onion rings

The Pier House Seafood Platter **£31.00**

A larger sharing platter of dressed crab, tiger prawns, crab claws, West Country mussels, beer battered cod goujons, smoked mackerel and horseradish pate with homemade aioli, marie rose sauce and a crusty baguette

The Pier House Cod and Chips **£11.75**

Large flaky cod fillet deep fried in beer batter with chunky chips, garden peas and homemade lime and coriander tartare

West Country Mussels **£16.50**

Fresh mussels cooked in cider, leek and smokey bacon served with French fries and warm crusty bread

Breaded Wholetail Scampi **£12.00**

Served with chunky chips and garden peas with lime and coriander tartare sauce

Pan-Fried Hake **£14.75**

Served on mashed potato with a wild mushroom velouté and wilted spinach

Chargrilled Tuna Nicoise **£14.50**

Fresh tuna loin served pink on a classic nicoise salad of green beans, new potatoes, anchovies, olives and tomatoes topped with a breaded soft boiled free range egg

SANDWICHES, BAGUETTES AND JACKETS

Served only between 12 noon - 5:00pm

Available in a crusty baguette, white or granary bread, with homemade red coleslaw and green salad

Salt Beef, Emmental Cheese and Gherkin	£7.00
Hummus and Roasted Red Pepper (v)	£7.00
Garlic Chicken, Cos Lettuce and Rocket Pesto	£7.25
Prawn, Rocket and Crayfish bound with Marie Rose Sauce	£8.50
Smoked Beetroot, Spinach and Goats Cheese (v)	£7.00
Parkham Cheddar, Red Onion and Apple Chutney (v)	£7.00
Lemon and Caper Tuna	£7.00

SIDES

Chunky Chips	£3.60
Chunky Chips with Cheese	£4.60
French Fries	£3.35
French Fries with Cheese	£4.35
Sweet Potato Fries	£4.00
Herb New Potatoes	£3.35
Garlic Bread	£3.35
Garlic Bread with Cheese	£4.35
Green Salad	£2.85
Coleslaw	£2.25
Steamed Vegetables	£3.35
Beer Battered Onion Rings	£3.45

DESSERTS

- White Chocolate and Raspberry Fondant** £6.25
With macerated summer fruits and white chocolate tuille
- Iced Dark Chocolate and Honeycomb Parfait** £6.00
With honeycomb shards
- Glazed Lemon Tart** £6.25
With Crème fraiche and balsamic strawberries
- Maple and Salted Pecan Mousse** £6.50
Mini macaroons and pecan brittle
- Sticky Toffee Pudding** £6.25
With butterscotch sauce and vanilla ice cream
- Homemade Sorbet** £3.75
Lemon
Dark Chocolate
Summer fruit
- West Country Cheese Board** £8.00
A selection of local cheese with homemade fruit chutney, apple, celery, grapes and a selection of cheese biscuits
(enjoy with a glass of Taylors port for an extra £3.00)
- Ice Cream Sundaes** £5.00
Sticky Toffee
Eton Mess
Chocolate Brownie
White Chocolate and Raspberry
- Farmer Tom's Ice Cream** £5.00
Vanilla
Chocolate
Strawberry
(if you cannot manage 3 scoops, then choose from 2 scoops for £4.00 or 1 scoop for £2.50)
- Double D Sundae** £8.00
6 scoops of award winning ice cream smothered in caramel sauce, whipped cream, nuts and finished with a cherry