

THE PIER HOUSE

Large Party Menu

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.

We always try to remove all bones from our fish, but unfortunately cannot guarantee that one or two won't slip through the net.

So please unwind, relax and enjoy your visit to 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.

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.

Starters

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

Prosciutto and Goats Cheese Filo Pastry Tart £6.50

With an apricot, fennel and pistachio compote

Potted Confit of Duck £6.50

With toasted brioche and a pink grapefruit marmalade

Garlic Dough Balls (v) (small/large) £5.75/£9.50

Homemade bite sized garlic dough balls served with homemade aioli

Patatas Bravas (v) £4.25

New potatoes cooked in a rich Spanish style tomato sauce

Side Dishes

Chunky Chips £3.75

Chunky Chips with Cheese £4.75

French Fries £3.75

French Fries with Cheese £4.75

Sweet Potato Fries £4.00

Garlic Bread £3.50

Garlic Bread with Cheese £4.50

Mixed Leaf Salad £3.00

Seasonal Vegetables £3.50

Classics

10oz Flat Iron Steak

£17.75

Our steaks are sourced from Devon and Cornwall and cooked to your liking, served with chunky chips, mixed leaf salad, Portobello mushroom, roasted vine tomatoes and onion rings (please specify cooking preference when pre-ordering)

Why not add a sauce?

Peppercorn £2.00

Roasted Garlic and Devon Blue £2.00

Port and Beef jus £2.00

The Pier House Rack of Ribs

£16.75

Whole rack of pork loin ribs slow cooked in our house BBQ sauce served with French fries, mixed leaf salad and homemade coleslaw finished with your choice of glaze

Choose from;

House BBQ

Jack Daniels and Honey

Smoked Habanero Chili (EXTREMELY hot)

Homemade Curry

£11.00

Please ask your server for today's flavour and accompaniments

The Pier House Cod and Chips

£11.75

Large flaky cod fillet deep fried in beer batter, with chunky chips, garden peas and homemade lemon and dill tartare sauce

Breaded Wholetail Scampi

£12.00

With chunky chips, garden peas, and a homemade lemon and dill tartare sauce

The Port Ho! Burger

£13.00

8oz Devon and Cornwall beef burger topped with Emmental cheese, smoked streaky bacon, confit onions, rocket, tomato relish and gherkins, served in a brioche bun with onion rings, French fries and a mixed leaf salad

Mains

Smoked Paprika, Chickpea (v) and Sweetcorn Burger £11.50

Topped with Emmental cheese, rocket, confit onion, gherkins and tomato relish in a floured bun with onion rings, French fries and a mixed leaf salad

Roasted Root Vegetable Tarte Tatin (v) £12.50

Finished with feta cheese and served with wilted rainbow chard and sweet potato wedges

8oz Seared Rump of Lamb £16.50

Served pink with spring onion, leek and chive champ mash, roasted heritage carrots and celeriac, finished with a blackberry jus

Fillet of Bream £15.00

With Pommes Anna, tenderstem broccoli and a wild nettle, samphire and caper salsa verde

The Pier House Seafood Platter £31.00

A larger sharing platter of dressed crab, tiger prawns, crab claws, mussels cooked with tomato and chorizo, razor clams, beer battered cod goujons, hot-smoked trout fillet and a cold-smoked garlic mackerel fillet with homemade aioli, classic Marie Rose sauce, crusty bread and a mixed leaf salad

Pan-Fried red Mullet £14.50

On a beetroot risotto finished with watercress and roasted beets

Kids Menu

4oz Steamed Cod Fillet £5.85

Local Butchers Sausages £5.85

Homemade Battered Cod Fillet £5.85

100% Chicken Breast Nuggets £5.85

4oz Beef Burger £5.85

All of the above meals come with the option of peas, beans or salad and French fries, mashed potatoes or new potatoes

Macaroni Cheese £5.85

With garlic bread

Desserts

Bitter Chocolate and Cocoa Nib Tart £6.25

Topped with cocoa nibs and served with homemade malt ice cream

Spiced Apple Charlotte £6.25

Served with vanilla ice cream and a cider apple compote

Sticky Toffee Pudding £6.25

With butterscotch sauce and vanilla ice cream

Homemade Sorbet £3.75

Choose from:

Lemon

Winter Berry

Grapefruit

Local 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

Choose from:

Sticky Toffee

Black Forest

Millionaires Shortbread

White Chocolate and Raspberry Blondie

Farmer Toms Ice Cream £5.00

Choose from:

Vanilla

Chocolate

Strawberry