

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.

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.

While You Wait

Patatas Bravas (v) £4.25

New potatoes cooked in a rich Spanish-style tomato sauce

Homemade Roasted Red Pepper Hummus (v) £4.25

Served with flatbreads

Mixed Pitted Marinated Olives & Caper Berries (v) £4.25

Assorted Homemade Bread Basket (v) £4.25

Served with balsamic and olive oil dip

Starters

Pier House Clam Chowder £7.00

Fresh seafood and vegetable broth, finished with cream, served with warm crusty bread

River Exe Mussels £8.50

Cooked in a tomato and chorizo sauce 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 & 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 & Goats Cheese Filo Pastry Tart £6.50

With an apricot, fennel and pistachio compote

Twice Baked Wild Mushroom & Nutmeg Soufflé (v) £6.75

With a caramelised hazelnut salad and homemade pear chutney

Potted Confit of Duck £6.50

With toasted brioche and a pink grapefruit marmalade

(small/large)

Garlic Dough Balls (v) £5.75/£9.50

Homemade bite sized garlic dough balls served with homemade aioli

(small/large)

Loaded Four Cheese Nachos (v) £7.50/£10.75

Corn tortilla chips topped with Parkham Cheddar, Mozzarella, Mexicana and Emmental finished off with guacamole, sour cream, tomato salsa and jalapeños

Classics

10oz Flat Iron 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, mixed leaf salad, Portobello mushroom, roasted vine tomatoes and onion rings

Why not add a sauce?

Peppercorn £2.00

Roasted Garlic & Devon Blue £2.00

Port and Beef Jus £2.00

The Pier House Rack of Ribs £16.75

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

Choose from;

House BBQ

Jack Daniels & Honey

Smoked Habanero Chili (EXTREMELY hot)

Homemade Curry £11.00

Please ask your server for today's flavour and accompaniments

The Pier House Cod & 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

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

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

8oz Chargrilled Gammon £12.75

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

Mains

- Wild Mushroom, Basil & Pearl Mozzarella Pappardelle (v)** £12.75
Cooked in a roasted tomato and red onion sauce, finished with extra virgin olive oil and roasted garlic
- Pan-Roasted Tenderloin of Pork** £14.75
With scalloped potatoes, pea puree, and buttered cabbage with smoked bacon
- Roasted Root Vegetable Tarte Tatin (v)** £12.50
Finished with feta cheese, served with wilted rainbow chard and sweet potato wedges
- Ham Hock, Cider & Green Peppercorn Pie** £14.00
With chunky chips and minted mange tout, sugar snap and garden peas
- 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 large 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
- River Exe Mussels** £16.50
Fresh mussels, cooked with tomato and chorizo, served with French fries and warm crusty bread
- Mushroom & Tarragon Stuffed Chicken Supreme** £14.25
With fondant potato, honey roasted parsnips braised leeks and a Madeira sauce
- 6oz Haunch of West Country Venison** £16.25
Served pink with a juniper and redcurrant sauce, homemade triple cooked chips and confit of fennel and turnip
- Feta, Clementine & Winter Leaf Salad** £10.75
Rocket, spinach, watercress and kale with crumbled feta cheese and clementine segments finished with a spiced citrus dressing
- Pan-Fried Red Mullet** £14.50
On a beetroot risotto finished with watercress and roasted beets

Sandwiches, Baguettes and Jackets

Served between 12 noon and 5:00pm

Available in either a crusty white baguette, white or granary bread or a baked potato, all served with homemade coleslaw and mixed leaf salad

Home Smoked Pastrami & Devon Blue	£7.00
Roasted Red Pepper Hummus (v) & Spinach	£7.00
Chicken, Chorizo & Parmesan	£7.25
Prawn, Rocket & Crayfish bound with Marie rose Sauce	£8.50
Bacon, Lambs Leaf & Tomato Compote	£7.00
Parkham Cheddar & Pear Chutney (v)	£7.00
Lemon & Caper Tuna	£7.00

Sides

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
Beer Battered Onion Rings	£3.50

Desserts

- Salted Caramel & Popcorn Panna Cotta** £6.25
With a popcorn wafer
- Bitter Chocolate & Cocoa Nib Tart** £6.25
Topped with cocoa nibs and served with homemade malt ice cream
- Baked Egg Custard** £6.25
Baked in black treacle pastry and finished with nutmeg, served with brown sugar tuille and whisky soaked plums
- Spiced Apple Charlotte** £6.25
Served with vanilla ice cream and a cider apple compote
- Sticky Toffee Pudding** £6.25
With butterscotch sauce and Devon toffee ice cream
- Homemade Sorbet** £3.75
choose from:
Lemon
Winter Berry
Grapefruit
- Local Devon 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
- Stapleton Farm Ice Cream** £5.00
Vanilla
Chocolate
Strawberry
Devon Toffee
- Double D Sundae** £8.50
6 scoops of Stapleton Farm ice cream smothered in caramel sauce, whipped cream, nuts and finished with a cherry