

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 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.

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

Gluten Free Menu

While You Wait

Homemade Roasted Red Pepper Hummus (v) £4.25

Served with gluten free bread

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

Gluten Free Bread Basket (v) £4.25

Served with balsamic and olive oil dip

Starters

Seafood Chowder £7.00

Fresh seafood and vegetables poached in a white wine and cream broth with gluten free bread

River Exe Mussels £8.50

Cooked in a tomato and chorizo sauce with gluten free bread

Homemade Soup (v) £5.75

Fresh homemade soup, with gluten free 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 gluten free bread

Potted Confit of Duck £6.50

With gluten free bread and a pink grapefruit marmalade

Loaded Four 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 jalapeños

Gluten Free Menu

Classics

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

Why not add a sauce?

Peppercorn

£2.00

Roasted Garlic and Devon Blue

£2.00

Port & 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 gluten free batter, with chunky chips, garden peas and homemade lemon and dill tartare sauce

8oz Chargrilled Gammon

£12.75

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

Gluten Free Menu

Mains

Pan-Roasted Tenderloin of Pork £14.75

With scalloped potatoes, pea puree, and buttered cabbage with smoked bacon

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, gluten free cod goujons, hot smoked trout fillet and a cold smoked garlic mackerel fillet with homemade aioli, classic Marie Rose sauce, gluten free bread and a mixed leaf salad

River Exe Mussels £16.50

Fresh mussels, cooked with tomato and chorizo, served with French fries and gluten free bread

Mushroom and 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

Gluten Free Menu

Jacket Potatoes

Served between 12 noon and 5:00pm

all served with homemade red coleslaw
and mixed leaf salad

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| 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 and Caper Tuna | £7.00 |

Sides

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| 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 |
| Mixed Leaf Salad | £3.00 |
| Seasonal Vegetables | £3.50 |

Gluten Free Menu

Desserts

Salted Caramel & Popcorn Panna Cotta £6.25
With a popcorn wafer

Homemade Sorbet £3.75
Lemon
Winter Berry
Grapefruit

Local Devon Cheese Board £8.00
A selection of local cheese with homemade fruit chutney, apple, celery, grapes and gluten free bread
(enjoy with a glass of Taylors port for an extra £3.00)

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

Gluten Free Menu