

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

Marinated Olives and Caper Berries (v) £4.25

Red Wine Glazed Chorizo £4.25

Gluten free bread

Gluten Free Bread Basket (v) £4.25

With balsamic and olive oil

Starters

Pier House Seafood Chowder £7.00

A fresh seafood and vegetable broth, finished with cream and served with gluten free bread

River Exe Mussels £8.50

Cooked in white wine, garlic and cream, 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 and Crayfish Cocktail £8.75

A generous serving of prawns and crayfish, bound in a classic marie rose sauce with salad, tomato and gluten free bread

Polenta Crusted Mediterranean Fishcakes £6.50

With homemade aioli and baby leaf salad

Marmalade Glazed Ham Terrine £6.25

With gluten free bread and homemade fruit chutney

Charcuterie Board £13.00

A sharing plate of cured continental meats, olives and caper berries, stuffed peppers, gluten free bread, balsamic and olive oil, mixed leaf salad

Loaded 4 Cheese Nachos (v) (small/large)
£7.50/£10.75

Corn tortilla chips topped with Parkham cheddar, mozzarella, afterburn and emmental, finished off with guacamole, sour cream, tomato salsa and jalapenos

Beef Chilli Nachos £8.50/£11.75

Corn tortilla chips topped with homemade beef chilli and our signature 4 cheese mix, finished with guacamole, sour cream, tomato salsa and jalapenos

Gluten Free Menu

Classics

8oz Sirloin Steak £19.75

8oz Rump Steak £17.75

All our steaks are sourced from the Westcountry and cooked to your liking, served with chunky chips, mixed leaf salad, Portobello mushroom, roasted vine tomatoes, gluten free onion rings and coleslaw

Why not add a sauce?

Peppercorn £2.25

Roasted Garlic and Devon Blue £2.25

8oz Chargrilled Gammon £12.75

With grilled pineapple, fried eggs, chunky chips and mixed leaf salad

The Pier House Rack of Ribs £17.00

Whole rack of tender pork loin ribs, cooked in our house BBQ sauce, 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 Chilli (EXTREMELY HOT!!!!)

Homemade Curry £11.75

Please ask your server for today's flavour and accompaniments

The Pier House Cod and Chips £12.00

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

Ham, Egg and Chips £11.50

With coleslaw, fried eggs and mixed leaf salad

Gluten Free Menu

Mains

Slow Cooked Pork Belly £14.00
Cider mash, kale and a cider cream sauce

Baked Fillet of Hake £13.50
Dill and fennel crushed new potatoes,
buttered cabbage, white wine and cream sauce

Jerk Spiced Half Roast Chicken £13.00
Medium spiced with a sweet potato salad,
French fries and beetroot sour cream

Braised Lamb Rump £16.00
With dauphinoise potatoes, tenderstem broccoli
and minted pea fricassee, finished with a rosemary jus

**Beetroot, Broad Bean, Feta (v)
& Mint Salad** £10.75
With an oregano, garlic and olive oil dressing

The Pier House Seafood Platter £32.50
A large sharing platter of dressed crab,
tiger prawns, crab claws, mussels cooked in white wine,
garlic and cream, gluten free battered cod goujons,
razor clams, 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 in white wine, garlic and cream,
served with French fries and gluten free bread

Gluten Free Menu

Jacket Potatoes

Served between 12 noon and 5:00pm

all served with homemade red coleslaw
and mixed leaf salad

Smoked Salmon & Cream Cheese	£7.25
Ham and Chutney	£7.00
Chicken, Pesto & Parmesan	£7.25
Prawn & Crayfish	£8.50
Bound with marie rose sauce, finished with rocket	
Egg Mayonnaise & Watercress (v)	£7.00
Parkham Cheddar & 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
Mixed Leaf Salad	£3.00
Seasonal Vegetables	£3.50

Gluten Free Menu

Desserts

Limoncello Posset £6.25

Chocolate and Salted Caramel Delice £6.25
Buttermilk ice cream and chocolate tuille

Strawberry & Clotted Cream Mousse £6.00

Summer Berry Eton Mess £6.00
Layered whipped cream, meringue, fresh summer fruits and fruit coulis

Homemade Sorbet £3.75
Lemon & Lime
Mango
Green Apple

Westcountry 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)

Ice Cream Sundaes £5.00
Lemon Meringue

Stapleton Farm Ice Cream £5.00
Vanilla
Chocolate
Strawberry
Devon Toffee
(If you cannot manage 3 scoops, then choose from 2 scoops for £4.00 or 1 scoop for £2.50)

Double D Sundae £9.00
6 scoops of Stapleton Farm ice cream smothered in caramel sauce, whipped cream, nuts and finished with a cherries

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