

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

Marinated Olives and Caper Berries (v) £4.25

Red Wine Glazed Chorizo £4.25
With flatbreads

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 warm crusty bread

River Exe Mussels £8.50
Cooked in white wine, garlic and cream, with warm crusty bread

Homemade Soup (v) £5.75
Fresh homemade soup, 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 salad, tomato and crusty bread

Polenta Crusted Mediterranean Fishcakes £6.50
With homemade aioli and baby leaf salad

Pulled Oxtail Croquette £6.50
With a wild mushroom fricassee and smoked tomato ketchup

Marmalade Glazed Ham Terrine £6.25
With brioche toast and homemade fruit chutney

Pearl Mozzarella, Pesto & Butternut Squash Bruschetta (v) £6.00
With a rocket, parmesan and balsamic salad

Charcuterie Board £13.00
A sharing plate of cured continental meats, olives and caper berries, stuffed peppers, warm 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

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, coleslaw and onion rings
- 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 & Chips** £12.00
Large flaky cod fillet deep fried in beer batter, with chunky chips, garden peas and homemade lemon and dill tartare sauce
- Breaded Wholetail Scampi** £12.25
With chunky chips, garden peas, and a homemade lemon and dill tartare sauce
- The Port Ho! Burger** £13.00
8oz Westcountry 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 (v) & 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
- Wild Mushroom & Pancetta Linguini Carbonara** £12.50
Finished with fresh rocket and parmesan shavings
- Ham, Egg & Chips** £11.50
With coleslaw, fried eggs and mixed leaf salad

Mains

Slow Cooked Pork Belly £14.00
With black pudding, 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

**Asparagus, Red Onion (v)
& Blue Cheese Tart** £11.50
Finished with pumpkin seeds and served with herb roasted new potatoes, chicory, rainbow chard and a smoked apple relish

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

Pan Roasted Cod Loin £13.50
Confit new potatoes, samphire and a clam veloute

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

Goats Cheese Croquettes (v) £12.00
With a spiced beetroot puree, garlic roasted new potatoes, charred spring onions and toasted sesame seed granola

**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, beer battered cod goujons, razor clams, 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 in white wine, garlic and cream, served with French fries and warm crusty bread

Teriyaki Seared Tuna Steak £13.00
On a crispy Asian salad with vermicelli noodles, finished sesame dressing

Open Philly Cheesesteak £12.50
Marinated Westcountry beef, sautéed onions, peppers and mushrooms topped with cheese served on an open toasted baguette with French fries, salad and coleslaw

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 red coleslaw and mixed leaf salad

Smoked Salmon & Cream Cheese	£7.25
Ham & Chutney	£7.00
Chicken, Pesto & Parmesan	£7.25
Prawn & Crayfish	£8.50
Bound with marie rose sauce, finished with rocket	
Egg Mayonnaise and 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
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

Limoncello Posset

With candied lemon shortbread

£6.25

Fine Apple Tart

With vanilla ice cream

£6.25

Chocolate & Salted Caramel Delice

Buttermilk ice cream and chocolate tuille

£6.25

Strawberry & Clotted Cream Mousse

With mini scones

£6.00

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream

£6.25

Summer Berry Eton Mess

Layered whipped cream, meringue, fresh summer fruits and fruit coulis

£6.00

Homemade Sorbet

Lemon & Lime

Mango

Green Apple

£3.75

Westcountry Cheese Board

A selection of local cheese with homemade fruit chutney, apple, celery, grapes and a selection of cheese biscuits

£8.00

(enjoy with a glass of Taylors port for an extra £3.00)

Ice Cream Sundaes

Sticky Toffee

Chocolate & Peanut Butter Brownie

Lemon Meringue

£5.00

Stapleton Farm Ice Cream

Vanilla

Chocolate

Strawberry

Devon Toffee

£5.00

(If you cannot manage 3 scoops, then choose from 2 scoops for £4.00 or 1 scoop for £2.50)

Double D Sundae

6 scoops of Stapleton Farm ice cream smothered in caramel sauce, whipped cream, nuts and finished with a cherries

£9.00