

THE PIER HOUSE

MENU



How was your visit? When you get home please review us on TripAdvisor



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.



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The Pier House, Merley Road, Westward Ho! Devon EX39 1JU | 01237 477777 | www.thepier-house.co.uk

Little Appetites

Butcher's Sausages (a,l)	£6.00
4oz Beef Burger (a)	£6.00
4oz Cheese Burger (a,g)	£6.50
Veggie Burger (a,l)	£6.00
Battered Cod Fillet (a,b,d,g,n)	£6.00
100% Chicken Breast Nuggets (a,c)	£6.00
Buttermilk Chicken Burger (a,g)	£6.00

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

Kids Pasta Dishes	£6.00
Penne Pasta with Cheese Sauce (a,g,l)	
Penne Pasta with Bolognese (a,i,j,l)	
Penne Pasta with Pesto (a,g,h,l)	

all served with garlic bread (a,g)

Little Desserts

Kids Sticky Toffee Sundae (a,g,l)	£3.25
Kids Eton Mess Sundae (c,g,l)	£3.25
Kids Chocolate Sundae (a,g)	£3.25
Kids Chocolate Brownie	£3.75
with vanilla ice cream (a,g)	
Westcountry Ice Cream	
1 scoop	£2.50
2 scoops	£4.00

Choose from our choice of flavours below:

Chocolate (f,g) | Strawberry (g)

Vanilla (g) | Devon Toffee (g)

served with a rossini curl chocolate wafer (a)

Carvery

SUNDAY CARVERY

£10.50

VEGETARIAN NUT ROAST

CHILDREN'S CARVERY £6.25

Desserts

Winter Berry Meringue Roulade	£6.25
With a berry coulis (c,g)	
Apple and Cinnamon Crumble	£6.50
With homemade custard (a,c,g,l)	
Sticky Toffee Pudding	£6.50
With butterscotch sauce and toffee ice cream (a,g,l)	
Banoffee Pot	£6.75
With a white chocolate cookie (a,c,g)	
Caramel Crème Brulee	£6.50
With Shortbread Biscuits (a,c,g)	
Chocolate Fudge Brownie	£6.75
With vanilla ice cream (a,c,g)	
Double D Sundae	£9.75
A large sharing dessert. 6 scoops of Westcountry ice cream (choice of vanilla, chocolate or strawberry) smothered in your choice of caramel or chocolate sauce, whipped cream, nuts and finished with a cherry on top (a,c,f,g,h,l)	

Westcountry Cheese Board	£8.00
A selection of local cheese with homemade fruit chutney, apple, celery, grapes and a selection of cheese biscuits (a,g,i,j,l)	
(enjoy with a glass of Taylors port for an extra £3.00)	

Sorbet	£3.75
Lemon	
Mango	

Ice Cream Sundaes	£5.25
Choose from our choice of sundaes below:	

Sticky Toffee Sundae (a,g,l)	
Millionaires Shortbread Sundae (g,l)	
Brownie Sundae (a,c,g)	
Winter Berry Eton Mess Sundae (c,g)	

Westcountry Ice Cream	£5.00
Choose from our choice of flavours below:	

Vanilla (a,g)	
Chocolate (a,g)	
Strawberry (a,g)	
Devon Toffee (a,g)	

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

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish
E Peanuts / F Soya beans / G Milk / H Nuts
I Celery / J Mustard / K Sesame / L Sulphites
M Lupin / N Molluscs

While You Wait

Marinated Olives (l)	£4.25
Red Wine Glazed Chorizo	£4.75
With flatbreads (a,i,l)	
Assorted Breads	£4.50
With balsamic and olive oil (a,i,l)	
Hummus and Crudités	£4.25
(i,k,l)	

Starters

Pier House Seafood Chowder	£7.25
A fresh seafood and vegetable broth, finished with cream and served with warm crusty bread (a,b,d,g,i,l,n)	
River Exe Mussels	£8.75
Cooked in white wine, garlic and cream, with warm crusty bread (a,b,d,g,i,l,n)	
Homemade Soup	£5.75
Fresh homemade soup, with warm crusty bread (please ask your server for today's flavour)	
Prawn Cocktail	£8.75
A generous serving of prawns, bound in a classic marie rose sauce with lettuce, tomato and crusty bread (a,b,c,d,g,i,l,n)	
Pea, Potato & Pesto Croquette	£6.75
With a bell pepper marmalade (a)	
Smoked Paprika Coated Halloumi Fries	£6.75
With aioli and dressed leaves (c,g,j)	
Garlic Mushroom Bruschetta	£7.00
Creamy garlic mushrooms served on toasted sourdough bread (a,g,j,i)	
Shredded Duck & Black Cherry Terrine	£6.75
Wrapped in Parma ham and served with a dried apricot and walnut salad, with a black cherry compote and toasted sourdough (a,g,h,l)	

Smoked Trout Fillet	£7.00
Pickled red onions, capers, panko crusted caper berries, rocket and toasted almonds with toasted ciabatta (a,b,c,d,g,h,l,n)	
Deep Fried Calamari	£6.50
With aioli and dressed leaves (a,b,c,d,g,i,j,l,n)	
Chicken Satay	£7.00
With a peanut dipping sauce (a,d,h,e,f,k)	

Sides

Chunky Chips	£3.75
Chunky Chips with Cheese (g)	£4.75
Rustic Chips	£4.00
French Fries	£3.75
French Fries with Cheese (g)	£4.75
Sweet Potato Fries	£4.50
Garlic Bread (a,g)	£3.50
Garlic Bread with Cheese (a,g)	£4.50
Mixed Leaf Salad (l,j,i)	£3.00
Seasonal Vegetables (g)	£3.50
Onion Rings (a,c,g)	£3.50

From The Grill

8oz Sirloin Steak	£21.00
8oz Rump Steak	£18.00
All our steaks are sourced from the Westcountry and cooked to your liking, served with rustic chips, mixed leaf salad, roasted vine tomatoes, corn on the cob and onion rings (a,c,g,i,j,l)	
Why not add a sauce?	
Peppercorn (g,i,l)	£2.50
Roasted Garlic and Devon Blue (g,i,l)	£2.50
Creamy Mushroom (g,j,l)	£2.50
8oz Chargrilled Gammon	£13.00
With grilled pineapple, fried eggs, rustic chips and mixed leaf salad (a,c,j,l)	

The Pier House Rack of Ribs	£19.00
Whole rack of tender pork loin ribs, cooked in our house BBQ sauce, with rustic chips, mixed leaf salad and homemade coleslaw finished with your choice of glaze (c,j,l) <i>Mr B's Favourite</i>	

Choose from;	
House BBQ (c,j,l)	
Jack Daniels and Honey (c,j,l)	
Smoked Habanero Chilli (EXTREMELY HOT!!!!) (c,j,l)	

The Port Ho! Burger	£13.50
Westcountry beef burger topped with emmental cheese, smoked streaky bacon, beef tomato, tomato relish, baby gem lettuce, crispy onions and gherkins, served in a floured bun with onion rings, rustic chips and a mixed leaf salad (a,c,g,i,l,j)	

Buttermilk Chicken Burger	£13.50
In a lemon and garlic crumb topped with baby gem lettuce, beef tomato and garlic mayo served in a floured bun with onion rings, rustic chips and a mixed leaf salad (a,c,f,g,i,j,l)	

Sweet Potato & Black Bean Burger	£12.75
With beef tomato, crispy onions, gherkins, baby gem lettuce and a tomato relish in a floured bun with onion rings, rustic chips and a mixed leaf salad (a,i,j,l)	

Open Philly Cheesesteak	£13.50
Marinated Westcountry beef, sauteed onions, peppers and mushrooms topped with cheese, served on an open toasted baguette with rustic chips, mixed leaf salad and homemade coleslaw (a,c,f,g,i,j,k,l)	

Salads

A fresh bowl of mixed leaves, tomato, red onion and cucumber topped with the following:

Duck, Apricot and Walnut	£12.00
Smoked duck breast and shredded confit duck, with dried apricots, walnuts and a balsamic glaze (h,i,l)	
Chicken & Bacon	£11.50
With croutons and a garlic mayonnaise dressing (a,c,j)	
Sweet Potato & Marinated Chickpea	£11.25
With sweet potato crisps and a red pepper hummus dressing (i,k,l)	

Main Course

Butter Chicken Curry	£12.50
With Rice, popadom, naan bread and mango chutney (a,g,i,l)	
Butternut Squash, Spinach & Coconut Curry	£12.25
With rice, popadom and mango chutney (i,l)	
Pappardelle Carbonara	£12.75
Large ribbon pasta bound with wild mushrooms, pancetta and cream finished with parmesan, rocket and garlic bread (a,c,g,l)	
Pork Loin Roulade	£14.50
Stuffed with apple and sage, served with creamed potato and braised cabbage, shallot and pancetta fricasee, gooseberry and apple compote and a cider cream (a,g,i,j,l)	
Herb & Pesto Marinated Chicken Supreme	£14.00
With herb roasted new potatoes, chantenay carrots, maple roasted parsnips and a rosemary jus (g,h,i,j,l)	
Wild Mushroom, Leek & Red Onion Tarte Tatin	£13.00
With potato wedges, swiss chard and a sun dried tomato and red onion relish (a,i,l)	
Mixed Beetroot, Mushroom & Squash Wellington	£13.00
Herb roasted new potatoes, seasonal veg and a thyme jus (a,i,l)	
Steak & Real Ale Pie	£14.50
With rustic chips and seasonal vegetables (a,c,g,i,j,l)	
Braised Lamb Rump	£14.50
With sweet potato mash, winter vegetables, green beans and a minted lamb jus (i,l)	
Duo of Homemade Potato Gnocchi	£12.50
Bound in a romesco and sun blushed tomato sauce (a,h,l)	

Pier House Nachos

SMALL / LARGE

Loaded 4 Cheese Nachos	£8.00/£12.00
Corn tortilla chips topped with Parkham Cheddar, Mozzarella, Edam and Red Leicester, finished off with guacamole, sour cream, tomato salsa and Jalapeños (g,l)	
Beef Chilli Nachos	£9.75/£12.75
Corn tortilla chips topped with homemade beef chilli, Parkham Cheddar, Mozzarella, Edam and Red Leicester, finished with guacamole, sour cream, tomato salsa and Jalapeños (g,i,l)	
Pulled Chicken Nachos	£9.75/£12.75
Corn tortilla chips topped with slow cooked pulled chicken, Parkham Cheddar, Mozzarella, Edam and Red Leicester, finished with guacamole, sour cream, tomato salsa and Jalapeños (g,i,l,j)	

	VEGAN		VEGAN OPTION		VEGETARIAN
	GLUTEN FREE		GLUTEN FREE OPTION		

From the Sea

River Exe Mussels	£16.75
Fresh mussels, cooked in white wine, garlic and cream, served with rustic chips and warm crusty bread (a,b,d,g,i,l,n)	
The Pier House Cod & Chips	£13.00
Large flaky cod fillet deep fried in beer batter, with chunky chips, garden peas and homemade lemon and dill tartare sauce (a,b,c,d,i,l)	
Breaded Wholetail Scampi	£12.75
With chunky chips, garden peas, and a homemade lemon and dill tartare sauce (a,b,c,d,l,n)	
Seabass Fillet	£16.75
Scalloped new potatoes, braised chicory, green beans, celeriac puree and a red wine jus (a,b,d,g,i,l,n)	
Pan-Fried Sea Bream	£16.50
With winter greens, crab crushed new potatoes and a lemon cream (a,b,d,g,i,l,n)	
Seafood Pappardelle	£14.75
Fresh seafood and shellfish bound in a garlic and cream sauce, served with garlic bread (a,b,c,d,g,i,l,n)	
The Pier House Seafood Platter	
For One	£19.00
For Two	£36.00
A platter of dressed crab, tiger prawns, crab claws, mussels cooked in white wine, garlic and cream, beer battered cod goujons, breaded calamari, 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 (a,b,c,d,g,i,l,n)	

Sandwiches and Jackets

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

(Served between 12 - 5)

Ham & Tomato (g,j)	£7.00
Bacon, Brie & Cranberry (g,j,l)	£7.50
Prawn & Marie Rose Sauce (b,c,d,g,i,j,l,n)	£8.75
Egg Mayonnaise & Cress (c,j,l)	£7.00
Chicken, Bacon & Mayonnaise (c,j,l)	£7.50
Parkham Cheddar & Chutney (g,l,j)	£7.00
Tuna Mayonnaise & Cucumber (c,d,j,l)	£7.00
Hummus, Spinach & Red Onion (j,k,l)	£7.00

(Gluten Free Option available on all the above sandwiches and jackets)

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish / E Peanuts / F Soya beans / G Milk / H Nuts / I Celery / J Mustard / K Sesame / L Sulphites / M Lupin / N Molluscs

If you have a food allergy or intolerance, please let your server know before ordering.

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