

Small Appetites

- Soup of the Day** | 3.00
A half portion of our homemade soup served with a crusty roll. Please enquire for allergens
- Little Curry** | 6.50
A half portion of our homemade beef massaman curry served with rice and poppadom (A, B, D, E, F, H, I, L)
- Linguine Carbonara** | 6.50
With garlic bread (A, C, G, L)
- Veggie Linguine** | 6.50
With garlic bread (A, L) **VE**
- Choices below are served with a choice of chips, mash or new potatoes and baked beans, peas or salad.
- 4oz Burger (A) GFO** | 6.50
- 4oz Cheeseburger (A, G) GFO** | 6.50
- Southern-fried Chicken Burger (A) GFO** | 6.50
- Battered Cod (A, B, D, G, N)** | 6.50
- 100% Chicken Breast Nuggets (A, C, G)** | 6.50

Little Desserts

- Small Ice Cream Sundaes**
- Chocolate Brownie (A, C, G)** | 3.75
- Sticky Toffee (A, C, G)** | 3.75
- Millionaire's Shortbread (A, G)** | 3.75
- Rocky Road (A, C, G)** | 3.75
- Chocolate Brownie** | 3.75
With vanilla ice cream and chocolate sauce (A, C, G) **V**
- Westcountry Ice Cream **V****
- 3 Scoops** | 5.00
- 2 Scoops** | 4.00
- 1 Scoop** | 2.50
- Choose from:
Vanilla, Chocolate, Strawberry, Devon Toffee
(A, C, G, H, L)

Desserts

- Sticky Toffee Pudding** | 6.75
With a rich, sweet and sticky butterscotch and Drambuie sauce, and Devon toffee ice cream (A, C, G, L) **V**
- Double Chocolate Brownie** | 6.75
White chocolate chip dark chocolate brownie, topped with dark and white chocolate drizzle and finished with chocolate shavings, chocolate soil, fresh berries and vanilla ice cream (A, C, G) **V**
- Dark Chocolate, Avocado & Cashew Mousse** | 6.75
Served with fresh berries, chocolate crumb, raspberry sorbet and summer berry tuiles (H, L) **VE GF**
- Buttermilk Panna Cotta** | 6.75
With a strawberry consommé, macerated strawberries and a basil glass tuile (G) **GF**
- Sorbet **VE**** | 5.00
Choose 3 scoops:
Lemon, Mango or Raspberry
- Berry Double D Sundae to Share** | 10.75
6 scoops of Westcountry ice cream (3 vanilla, 3 strawberry) whipped cream, berry gel, fresh strawberries and raspberries (A, C, G, H, L) **V**
- Chocolate Double D Sundae to Share** | 10.75
6 scoops of Westcountry ice cream (3 chocolate, 3 vanilla) whipped cream, brownie pieces and chocolate sauce (A, C, G, H, L) **V**
- Westcountry Ice Cream**
- 3 Scoops** | 5.00
- 2 Scoops** | 4.00
- 1 Scoop** | 2.50
- Choose from:
Vanilla, Chocolate, Strawberry, Devon Toffee
(A, C, G, H, L)
- Ice Cream Sundae**
- Choose from:
- Chocolate Brownie (A, C, G)** | 6.25
- Sticky Toffee (A, C, G)** | 6.25
- Millionaire's Shortbread (A, G)** | 6.25
- Rocky Road (A, C, G)** | 6.25

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

THE PIER HOUSE MENU

Sit back, Relax and Unwind

Do you have a Food Allergy or Intolerance?

Each dish on our menu is coded with potential allergen ingredients. Please refer to the "ALLERGEN KEY" for what each letter stands for. If you are unsure, then please ask a team member.

We pride ourselves on serving freshly cooked food to order. Some of our dishes take a little longer to cook than others, particularly at busy times.

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Nibbles

- Assorted Breads** | 4.50
With your choice of olive oil and balsamic glaze, or salted beef dripping (A, G, K) **VEO GFO**
- Mixed Olives** | 4.50
Marinated with garlic, lemon and thyme **VE GF**
- Anchovies** | 4.50
Marinated in chilli, lime and tequila (B, D, L, N) **GF**

Starters

- Soup of the Day** | 6.25
Served with warm crusty bread. Please enquire for allergens
- Prawn Cocktail** | 9.00
A generous serving of prawns, bound in a classic Marie Rose sauce, served on our house salad and with warm crusty bread (A, B, C, D, G, I, L, N) **GFO**
- Deep-fried Brie Wedges** | 6.95
Thickly cut deep-fried breaded Brie wedges, served with a homemade fig and cardamom jam and pickled red onion (A, C, G, L) **V**
- Squid Ink Cured Salmon** | 7.50
Slices of home cured salmon served with pickled sea vegetables, fennel seed croutons, mustard leaf and a cucumber mayonnaise (A, B, C, D, I, J, K, L, M) **GFO**
- Sticky Bourbon Chicken Thighs** | 6.95
Oven roasted chicken thighs glazed in a sticky bourbon sauce, served with a hickory smoked red pepper puree, crispy chicken skin and coriander (I, L) **GF**
- Baba Ghanoush** | 6.95
A Middle Eastern classic; smashed spiced aubergine topped with pomegranate seeds, fresh parsley, toasted almonds, feta cheese, herb oil and served with toasted flat breads on the side (A, G, H, L) **V VEO GFO**

Nachos for One

- Loaded 4 Cheese Nachos** | 8.75
Corn tortilla chips topped with cheese sauce and our signature 4 cheese mix, finished off with guacamole, sour cream, tomato salsa and jalapeños (G, I, J) **V GF**
- Pulled Beef Brisket Chilli Nachos** | 10.50
Corn tortilla chips topped with pulled beef brisket chilli, cheese sauce and our signature 4 cheese mix, finished with guacamole, sour cream, tomato salsa and jalapeños (G, I, L, J) **GF**
- Pulled BBQ Chicken Nachos** | 10.50
Corn tortilla chips topped with slow cooked pulled BBQ chicken, cheese sauce and our signature 4 cheese mix, finished with guacamole, sour cream, tomato salsa and jalapeños (G, I, L, J) **GF**

From the Grill

- 8oz Sirloin Steak** | 22.00
10oz Rib-eye Steak | 25.00
- Served with rustic chips, pea medley, roasted balsamic tomatoes, Portobello mushroom, onion rings and a side of garlic butter (A, G, L) **GFO**
- Why not add...?**
- King Prawn Skewer** | 3.50
(B, D, G, N) **GF**
- Peppercorn Sauce** | 2.50
(G, L) **GF**
- Café du Paris Butter Sauce** | 2.50
(G, J, L) **GF**
- 8oz Chargrilled Gammon** | 13.75
Served with a homemade pineapple chutney, rustic chips, pea medley and fried eggs (C, L) **GF**

Burgers

- The Port Ho! Burger** | 14.50
Westcountry beef burger with Emmental cheese, smoked streaky bacon, beef tomato, baby gem lettuce, and burger relish, served in a brioche bun with onion rings, rustic chips and house salad (A, C, G, I, J, K, L) **GFO**
- Southern-fried Buttermilk Chicken Burger** | 14.50
Deep-fried buttermilk marinated chicken breast in a classic spiced crumb, served in a brioche bun with baby gem lettuce, beef tomato and spicy mayonnaise, with onion rings, rustic chips and house salad (A, C, G, I, J, K, L, J) **GFO**
- Indian Spiced Chickpea Burger** | 14.50
Lightly spiced chickpea and spinach patty deep fried in a spiced batter, served in a floured bun with cashew cheese, pickled red onion and baby gem lettuce, topped with a half gherkin and served with rustic chips and house salad (A, F, H, L) **VE GFO**

Salads

- Chicken Caesar Salad** | Small | 7.95
Large | 12.00
Oven roasted chicken breast, anchovies, cos lettuce, shaved parmesan and garlic croutons tossed in a classic Caesar dressing (A, B, C, D, G, L, N) **GFO**
- Heritage Tomato Salad** | Small | 7.95
Large | 12.00
A fresh selection of sliced heritage tomatoes, homemade fennel marinated Labneh and basil leaf crisps, dressed with olive oil and sherry vinegar, finished with olives and a red pepper tuile (G, L) **V GF**

Main Course

- Pulled Beef Brisket Philly Cheesesteak** | 15.00
Shredded and marinated slow braised beef brisket stuffed into a crusty baguette, with sautéed peppers, pickled jalapeños and four cheese sauce, topped with grated cheese, chives and crispy onions and served with rustic chips, house salad and slaw (A, C, D, F, G, I, J, L)
- Beef Massaman Curry** | 13.50
Rich and fragrant Thai beef curry, with coconut milk, peanuts and potatoes, served with rice and poppadom, finished with fresh coriander, red chilli and toasted peanuts (A, B, D, E, F, H, I, L)
- The Pier House Rack of Ribs** | 20.50
Whole rack of tender pork loin ribs cooked in BBQ sauce, with rustic chips, house salad and slaw (C, L) **GF**
- Glazed with a choice of:**
BBQ Sauce (I)
Tennessee Sauce (J, I)
Habanero FIRE Sauce (L) **Extremely HOT!!**
- 12oz Pork Tomahawk Steak** | 16.00
Served with a bubble and squeak cake, mange tout and a honey and mustard cream sauce (A, G, I, J, L)
- Cajun Spiced Half Chicken** | 15.00
Roasted half chicken marinated in Cajun spices, with a sweetcorn and cucumber succotash, rustic chips, house salad, slaw and BBQ sauce on the side (C, I, J, L) **GF**
- Courgette, Broad Bean, Pea & Herb Pearl Barley Risotto** | 13.00
Fresh courgette, broad beans and peas bound in a pearl barley risotto, finished with fresh herbs, garlic oil and a rocket pesto (A, I, L) **VE**
- Chickpea & Confit Lemon Tagine** | 13.50
Moroccan spiced chickpea stew finished with confit lemon, served with saffron cous cous, cucumber and mint salad, toasted flat breads and a coriander dressing (A, H, I, L) **VE GFO**

GF | GLUTEN FREE
GFO | GLUTEN FREE OPTION
V | VEGETARIAN
VE | VEGAN
VEO | VEGAN OPTION

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

From the Sea

- The Pier House Seafood Platter** | 23.00
Crab claws, garlic butter tiger prawns, squid ink cured salmon, creamy crab and chive bake, deep fried cod goujons and a rustic chorizo, cod and mussel stew served with crusty bread and house salad (A, B, C, D, G, I, L, N) **GFO**
- Cod & Chips** | 13.75
Large flaky cod fillet, deep-fried in local beer batter, with chunky chips, garden peas and homemade lemon and tartare sauce (A, B, C, D, L, N) **GFO**
- Breaded Wholetail Scampi** | 13.75
With chunky chips, garden peas and homemade lemon and tartare sauce (A, B, C, D, L, N)
- Oven Roasted Lundy Skate Wing** | 15.00
Caught in the beautiful local waters surrounding Lundy Island and roasted with new potatoes, pickled samphire and finished with a brown butter and clam sauce (A, B, D, G, L, N) **GFO**
- Pan-Fried Mackerel Fillets** | 14.75
With confit potatoes, roasted and pickled beetroot, roasted hazelnuts, pickled fennel and samphire and a raspberry vinaigrette (A, B, D, H, L) **GFO**
- We always try to remove all bones from our filleted fish, but unfortunately cannot guarantee that one or two won't slip through the net (no pun intended!)

Pasta

- Carbonara Pappardelle** | 13.50
Ribbon pasta bound with wild mushrooms, pancetta and cream, finished with parmesan and egg yolk, served with rocket and garlic bread (A, C, G, L)
- Sun-Dried Tomato & Basil Linguine** | 12.75
Linguine with sundried tomatoes, sautéed in garlic and shallots, finished with fresh basil and fresh lemon juice, topped with nutritional yeast and served with crusty bread (A, L) **VE**
- Crab, Mussel, Chilli & Lime Linguine** | 13.50
Linguine and courgette spaghetti served with crab and mussel meat, sautéed with garlic butter, shallots and red chilli, finished with a fresh squeeze of lime juice and coriander, topped with a pickled crab claw and served with garlic bread (A, B, D, G, L, N)