

Children's Menu

CHEESY PENNE PASTA	8.00
With garlic bread (A, G) V	
Choices below are served with a choice of chips, mash or new potatoes and baked beans, peas or salad.	
4 ^{oz} CHEESEBURGER (A, F, G, I, L) GFO	8.25
BATTERED COD (A, B, C, D, L, N) GFO	8.50
100% CHICKEN BREAST NUGGETS (A)	8.25
VEGAN SAUSAGES (A) VE	8.00
BUTCHER'S SAUSAGES (L) GFO	8.00

Children's Desserts

SMALL ICE CREAM SUNDAES	5.00
Choose from:	
CHOCOLATE BROWNIE (A, C, F, G)	
STICKY TOFFEE (A, C, G, L)	
BISCOFF & CARAMEL (A, F, G)	
SUMMER BERRY ETON MESS (C, G) GF	
DOUBLE CHOCOLATE BROWNIE	5.00
With vanilla ice cream and chocolate sauce (A, C, F, G) V	
SORBET	5.95
3 Scoops Choose from:	
LEMON, MANGO, RASPBERRY VE GF	
WESTCOUNTRY ICE CREAM	
1 Scoop 3.95 2 Scoops 4.95	
Choose from:	
VANILLA, CHOCOLATE, STRAWBERRY, DEVON TOFFEE	
(A, C, F, G, H, L)	

Desserts

PEANUT BUTTER PARFAIT	8.00
Salted caramel, chocolate soil, vanilla coconut ice cream (E, F, H) VE GF	
SPICED ORANGE TREACLE TART	8.00
White chocolate crumb, cinnamon tuile, orange gel and clotted cream (A, G, C, F)	
CARAMELISED APPLE, PEAR & GOLDEN RUM CRUMBLE	8.00
Caramelised pear puree, clotted cream ice cream (F, G, L) VEO GF	
STICKY TOFFEE PUDDING	8.00
With a rich, sweet and sticky butterscotch and Drambuie sauce and Devon toffee ice cream (A, C, G, L) V	
DOUBLE CHOCOLATE BROWNIE	8.00
White chocolate chip and dark chocolate brownie, topped with dark and white chocolate drizzle, finished with chocolate soil, fresh berries and vanilla ice cream (A, C, F, G) V	
SORBET	5.95
3 Scoops Choose from:	
LEMON, MANGO, RASPBERRY VE GF	
WESTCOUNTRY ICE CREAM	5.95
3 Scoops Choose from:	
VANILLA, CHOCOLATE, STRAWBERRY, DEVON TOFFEE	
(A, C, F, G, H, L)	
ICE CREAM SUNDAE	7.25
Choose from:	
CHOCOLATE BROWNIE (A, C, F, G)	
STICKY TOFFEE (A, C, G, L)	
BISCOFF & CARAMEL (A, F, G)	
SUMMER BERRY ETON MESS (C, G) GF	

THE PIER HOUSE

Seafront Bar, Restaurant and Wedding Venue

Winter MENU

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.

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

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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#pierhousewestwardho

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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

GF - GLUTEN FREE / **GFO** - GLUTEN FREE OPTION / **V** - VEGETARIAN / **VE** - VEGAN / **VEO** - VEGAN OPTION

The Pier House, Merley Road, Westward Ho! Devon EX39 1JU | 01237 477777

www.thepier-house.co.uk

While you wait

ASSORTED BREADS 5.00
With olive oil and balsamic glaze (A, G, K, L) **VEO GFO**

MIXED OLIVES 5.00
Marinated with garlic, lemon and thyme **VE GF**

Starters

COD & SPRING ONION FISHCAKE 8.95
With a chive veloute, pickled shallot rings and caper berries (A, B, C, D, G, L, N)

WILD MUSHROOM ARANCINI 8.50
On a pomodoro sauce with parmesan shavings and rocket (A, C, G, I) **V**

DUCK PARFAIT 9.95
With toasted sourdough, burnt orange segments, black cherry compote and bitter leaves (A) **GFO**

GARLIC MUSHROOM HUMMUS 6.95
Caramelised onion chutney, roasted walnuts, blue cheese and pittas (A, G, H, K) **VEO GFO**

HOMEMADE SOUP OF THE DAY 7.00
With warm crusty bread **VEO GFO**
(please ask your server for today's soup)
allergens available on request

PRAWN COCKTAIL (IT'S BIG) 10.25
A generous serving of prawns, bound in a classic Marie Rose sauce, served on our house salad with warm crusty bread (A, B, C, D, G, I, J, L, N) **GFO**

MUSSELS 9.95
Cooked in a white wine cream sauce and finished with parsley and served with warm crusty bread (A, B, D, G, L, N) **GFO**

Nachos for One

LOADED FOUR CHEESE NACHOS 10.75
Corn tortilla chips topped with cheese sauce and our signature four cheese mix with guacamole, sour cream, salsa and jalapeños served on the side (G, L) **V GF**

BBQ CHICKEN NACHOS 12.75
Corn tortilla chips topped with slow cooked pulled BBQ chicken, cheese sauce and our signature four cheese mix, finished with guacamole, sour cream, salsa and jalapeños served on the side (G, L) **GF**

From the Grill

8oz WESTCOUNTRY SIRLOIN STEAK 27.00
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 4.25
(B, D, G, N) **GF**

PEPPERCORN SAUCE 3.25
(G, I, L) **GF**

ROASTED GARLIC & BLUE CHEESE SAUCE 3.25
(G, I) **GF**

8oz CHARGRILLED GAMMON 15.50
Served with pineapple ring, rustic chips, pea medley and fried eggs (C) **GF**

Burgers

THE DEVON BLUE CHEESEBURGER 16.50
Westcountry 6oz beef burger with Devon blue cheese, smoked streaky bacon, beef tomato, baby gem lettuce, and drizzled with a roasted garlic and Devon blue cheese sauce, served in a brioche bun with onion rings, rustic chips and house salad (A, C, F, G, I, L) **GFO**

FRIED BUTTERMILK HUNTER'S CHICKEN BURGER 16.50
Deep-fried buttermilk chicken breast in a crispy crumb, topped with smoked streaky bacon, Monterey Jack cheese and served in a brioche bun with baby gem lettuce, beef tomato and a honey mustard BBQ sauce, with onion rings, rustic chips and house salad (A, C, G, J) **GFO**

THE PORT HO! BURGER 16.00
Westcountry 6oz beef burger with Monterey Jack cheese, smoked streaky bacon, beef tomato, baby gem lettuce, and burger sauce, served in a brioche bun with onion rings, rustic chips and house salad (A, C, F, G, I, J, L) **GFO**

INDIAN SPICED CHICKPEA BURGER 16.00
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, J, L) **VE GFO**

Main Course

BRAISED ASIAN PORK BELLY 17.50
On egg noodles and stir-fry vegetables, tossed in a soy, honey, fresh lime and sesame sauce (A, C, F, K, L)

SLOW COOKED BEEF SHORT RIB BOURGUIGNON 18.00
On buttery mash and roasted root vegetables (G, I, L) **GF**

PULLED BEEF BRISKET PHILLY CHEESESTEAK 16.95
Shredded and marinated slow braised beef brisket, stuffed into a warm crusty baguette, with sauteed peppers, pickled jalapenos and four cheese sauce, topped with grated cheese, chives and served with rustic chips, house salad and slaw (A, C, G, I, L)

THAI RED CHICKEN CURRY 15.75
Served with rice, fresh chilli and prawn crackers (B, D, N) **GF**

BEETROOT & GOATS CHEESE RISOTTO 15.00
Finished with toasted walnuts, balsamic vinaigrette and rocket (G, H, I, L) **VEO**

THE PIER HOUSE RACK OF RIBS 23.50
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 / TENNESSEE SAUCE

Pasta

LINGUINE CARBONARA 15.50
Linguine pasta bound with wild mushrooms, pancetta and cream, finished with parmesan and egg yolk, served with rocket and garlic bread (A, C, G, L)

BUTTERNUT, SAGE & FETA LINGUINE 15.00
Linguine pasta bound in a lightly spiced butternut puree with roasted butternut, fresh sage, feta, crispy sage leaves and garlic bread (A, G) **VEO**

From the Sea

SEAFOOD CHOWDER 16.00
A fresh seafood and vegetable broth finished with cream and served with warm crusty bread (A, B, D, G, I, L, N) **GFO**

COD & CHIPS 17.25
Large flaky cod fillet, deep-fried in local beer batter, with chunky chips, garden peas and homemade tartare sauce (A, B, C, D, L, N) **GFO**

MUSSELS 17.50
Cooked in a white wine cream sauce and finished with parsley served with warm crusty bread and rustic chips (A, B, D, G, L, N) **GFO**

THE PIER HOUSE SEAFOOD PLATTER 28.00
Langoustines, garlic butter tiger prawns, smoked trout, peppered mackerel, prawns in Marie Rose sauce, deep-fried battered cod goujons and fresh mussels in a white wine cream sauce, served with crusty bread, house salad and homemade tartare sauce (A, B, C, D, G, I, L, N) **GFO**

We always try to remove all bones from our filleted fish, but unfortunately can't guarantee that one or two won't slip through the net (no pun intended)!

Sides

CHUNKY CHIPS **V GF** 4.00

CHUNKY CHEESY CHIPS (G) **V GF** 5.00

GARLIC BREAD (A, G) **V** 4.00

CHEESY GARLIC BREAD (A, G) **V** 5.00

ONION RINGS (A, G) **V** 4.50

SIDE SALAD **VE GF** 3.75

COLESLAW (C) **V GF** 1.50

HOMEMADE BURGER SAUCE (C, J) **V GF** 1.00

HOMEMADE TARTARE SAUCE (C) **V GF** 1.00

Sunday Carvery

ROAST BEEF, PORK & GAMMON OR VEGAN NUTROAST 13.75
Large selection of vegetables, fluffy Yorkshire Puddings, crispy roasted potatoes, and all the trimmings.