

## Children's Menu

VEGAN MAC & CHEESE	8.00
With crusty bread (A, J, L) <b>VE</b>	
Choices below are served with a choice of chips, mash or new potatoes and baked beans, peas or salad.	
4 <sup>oz</sup> CHEESEBURGER (A, F, G, I, L) <b>GFO</b>	8.25
BATTERED COD (A, B, C, D, L, N) <b>GFO</b>	8.75
100% CHICKEN BREAST NUGGETS (A)	8.25
PLANT BASED NUGGETS (A) <b>VE</b>	8.00
BUTCHER'S SAUSAGES (L) <b>GFO</b>	8.00

## Children's Desserts

SMALL ICE CREAM SUNDAES	5.25
<b>Choose from:</b>	
CHOCOLATE BROWNIE (A, C, F, G)	
STICKY TOFFEE (A, C, G, L)	
BISCOFF & CARAMEL (A, F, G)	
SUMMER BERRY ETON MESS (C, G) <b>GF</b>	
DOUBLE CHOCOLATE BROWNIE	5.25
With vanilla ice cream and chocolate sauce (A, C, F, G) <b>V</b>	
WESTCOUNTRY ICE CREAM	
1 Scoop 3.95   2 Scoops 4.95	
<b>Choose from:</b>	
VANILLA, CHOCOLATE, STRAWBERRY, DEVON TOFFEE (A, C, F, G, H, L)	

## Desserts

CLOTTED CREAM PANNA COTTA	8.00
With strawberry ice cream, honey oats, macerated strawberries, strawberry gel and a mint tuile (A, C, G) <b>GFO</b>	
LEMON & BLUEBERRY CHEESECAKE	8.00
Lemon and honey tuile, lemon sorbet and blueberry compote (A, C, G, F)	
SALTED CHOCOLATE CREAM TART	8.00
Vanilla and coconut ice cream, chocolate soil, chocolate sauce and chocolate tuile (F, H) <b>VE GF</b>	
STICKY TOFFEE PUDDING	8.00
With a rich, sweet and sticky butterscotch and Drambuie sauce and Devon toffee ice cream (A, C, G, L) <b>V</b>	
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) <b>V</b>	
SORBET	5.95
<b>3 Scoops Choose from:</b>	
LEMON, MANGO, RASPBERRY <b>VE GF</b>	
WESTCOUNTRY ICE CREAM	5.95
<b>3 Scoops Choose from:</b>	
VANILLA, CHOCOLATE, STRAWBERRY, DEVON TOFFEE (A, C, F, G, H, L)	
ICE CREAM SUNDAE	7.50
<b>Choose from:</b>	
CHOCOLATE BROWNIE (A, C, F, G)	
STICKY TOFFEE (A, C, G, L)	
BISCOFF & CARAMEL (A, F, G)	
SUMMER BERRY ETON MESS (C, G) <b>GF</b>	

# THE PIER HOUSE

Seafront Bar, Restaurant and Wedding Venue

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

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[www.thepier-house.co.uk](http://www.thepier-house.co.uk)



## While you wait

**ASSORTED BREADS** 5.50  
With olive oil and balsamic glaze (A, G, K, L) **VEO GFO**

**MIXED OLIVES** 5.25  
Marinated with garlic, lemon and thyme **VE GF**

## Starters

**SMOKED MACKEREL NIÇOISE SALAD** 8.95  
Baby gem hearts, green beans, olives, potatoes, cherry tomatoes, hard-boiled egg and finished in a lemon vinaigrette (B, C, D, J, L, N) **GF**

**CREAMY GOATS CHEESE** 8.50  
Rolled in honey oats with toasted walnuts, glazed figs, pomegranate, endive and peach salad dressing (A, G, H, L) **V**

**CRISPY SHREDDED BEEF** 9.95  
Coriander, spring onion, fresh chilli, chilli sauce, toasted sesame seeds and charred sourdough wedge (A, F, J, K, L)

**ROASTED TOMATO HUMMUS** 7.25  
With sun blushed tomatoes, vegan pesto, crumbled feta, crispy basil leaves and pitta breads (A, G, 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)** 10.75  
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** 10.50  
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** 11.25  
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** 13.50  
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** 28.00  
Served with skin-on 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** 3.50  
(G, I, L) **GF**

**ROASTED GARLIC & BLUE CHEESE SAUCE** 3.50  
(G, I) **GF**

**8OZ CHARGRILLED GAMMON** 15.75  
Served with pineapple ring, skin-on chips, pea medley and fried eggs (C) **GF**

## Burgers

**THE DEVON BLUE CHEESEBURGER** 17.00  
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, skin-on chips and house salad (A, C, F, G, I, L) **GFO**

**FRIED BUTTERMILK HUNTER'S CHICKEN BURGER** 17.00  
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, skin-on chips and house salad (A, C, G, J) **GFO**

**THE PORT HO! BURGER** 16.50  
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, skin-on chips and house salad (A, C, F, G, I, J, L) **GFO**

**BOMBAY BURGER** 16.25  
Lightly spiced potato patty, peanut gunpowder, mint chutney and pickled shallot rings in a floured bap and topped with a charred green chilli served with skin-on chips and salad (A, E) **VE**

## Main Course

**CHARGRILLED PORK TOMAHAWK** 18.95  
Somerset cider potato gratin, buttered savoy cabbage and apple brandy cream sauce (G, I, L) **GF**

**SPICED CONFIT CHICKEN SOFT TACOS** 17.50  
A rustic pot of spiced confit chicken with soft taco wraps, sour cream, guacamole, tomato salsa, fresh lime and coriander and served with spiced potato wedges (A, G, L) **GFO**

**PULLED BEEF BRISKET PHILLY CHEESESTEAK** 17.25  
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 skin-on chips, house salad and slaw (A, C, G, I, L)

**BUTTER CHICKEN CURRY** 15.95  
Chunks of tender marinated chicken breast cooked in a medium spiced rich butter sauce, served with rice, naan bread, poppadom (A, G, H) **GFO**

**SRI LANKAN COCONUT CURRY** 15.25  
A sweet potato and chickpea medium spiced curry with toasted coconut flakes, rice, poppadom and naan bread (A, J) **VE GFO**

**THE PIER HOUSE RACK OF RIBS** 23.95  
Whole rack of tender pork loin ribs cooked in BBQ sauce, with skin-on chips, house salad and slaw (C, L) **GF**

Glazed with a choice of:  
**BBQ SAUCE / TENNESSEE SAUCE**

## Pasta

**LINGUINE CARBONARA** 16.00  
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)

**LOADED VEGAN MAC & CHEESE** 15.00  
With wild mushrooms, black truffle, vegan cheese, crispy onions, dressed watercress and radish salad and toasted barra gallega (A, J, L) **VE**

## From the Sea

**SEAFOOD CHOWDER** 16.50  
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** 17.75  
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** 17.95  
Cooked in a white wine cream sauce and finished with parsley served with warm crusty bread and skin-on chips (A, B, D, G, L, N) **GFO**

**THE PIER HOUSE SEAFOOD PLATTER** 28.50  
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** 5.50

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

**CHEESY GARLIC BREAD** (A, G) **V** 5.50

**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** 14.75  
Large selection of vegetables, fluffy Yorkshire Puddings, crispy roasted potatoes, and all the trimmings.