

Children's Menu

MAC & CHEESE	8.00
With garlic bread (A, J, L) VEO	
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	8.75
100% CHICKEN BREAST NUGGETS (A)	8.25
PLANT BASED NUGGETS (A) VE	8.00
BUTCHER'S SAUSAGES (L) GFO	8.00

Children's Desserts

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

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

Desserts

APPLE & BLACKBERRY CRUMBLE 8.00
Served with vanilla ice cream **GF VEO** *New*

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
1 Scoop 3.95 | 2 Scoops 4.95 | 3 Scoops 5.95
Choose from:
LEMON, MANGO, RASPBERRY **VE GF**

WESTCOUNTRY ICE CREAM
1 Scoop 3.95 | 2 Scoops 4.95 | 3 Scoops 5.95
Choose from:
VANILLA, CHOCOLATE,
STRAWBERRY, DEVON TOFFEE
(A, C, F, G, H, L)

ICE CREAM SUNDAE 7.50
Choose from:
CHOCOLATE BROWNIE (A, C, F, G)
STICKY TOFFEE (A, C, G, L)
BISCOFF & CARAMEL (A, F, G)
WINTER BERRY ETON MESS (C, G) **GF**

Sunday Carvery

ROAST BEEF, PORK & GAMMON
OR VEGAN NUTROAST 14.95

Large selection of vegetables,
fluffy Yorkshire puddings,
crispy roasted potatoes,
and all the trimmings.

Served from 12 noon - 5 pm

THE PIER HOUSE

Seafront Bar, Restaurant & 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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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, roasted peppers, lemon, rosemary, parsley and thyme **VE GF**

Starters

SPICED CHICKEN FLATBREAD 8.95
With pickled vegetables, garlic and mint dressing, endive and finished with chilli oil (A, C, G, K, L) **New**

CLASSIC MOROCCAN HUMMUS 7.25
With crumbled feta, herb oil, paprika and served with pittas (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 10.95
Cooked in a white wine cream sauce, 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...?

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 a 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, 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 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, burger sauce, served in a brioche bun with onion rings, skin-on chips and house salad (A, C, F, G, I, J, L) **GFO**

INDIAN SPICED CHICKPEA BURGER 15.75
Lightly spiced chickpea and spinach patty, deep-fried in a spiced batter and served in a floured bun with a cashew cheese, pickled red onion, baby gem lettuce, topped with a half gherkin and served with rustic chips and house salad (A, F, H, L) **VE GFO**

Main Course

BEEF SHORT RIB STEW & DUMPLINGS 19.75
A meaty wholesome winter veg stew with carrot, swede and turnip served with creamy mash (A, G, I, L) **New**

KATSU CHICKEN CURRY 15.95
Fried breaded chicken breast finished with a katsu curry sauce and served with rice, pickled vegetables and finished with a sesame dressing (A, F, G, I, K, L) **GFO** **New**

PULLED BEEF BRISKET PHILLY CHEESESTEAK 17.25
Shredded and marinated slow braised beef brisket, stuffed into a warm crusty baguette, with sauteed peppers, 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)

VEGAN RATATOUILLE STACK 15.25
Roasted courgette, aubergine and pepper ratatouille with sauteed potatoes and tenderstem **GF VE** **New**

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, J, L) **GF**
Glazed with a choice of:
BBQ SAUCE (L) / TENNESSEE SAUCE (I, L)

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

From the Sea

MARKET FISH OF THE DAY PRICED DAILY

Caught fresh from our stunning surrounding waters!
Please ask your server for today's market fish.
Served with EITHER chunky chips, peas and tartare sauce OR crushed new potatoes, tenderstem and a white wine cream sauce (B, C, D, G, J, L, N) **New**

COD & CHIPS 18.25
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 18.50
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 28.95
Garlic butter langoustines, 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)!

Pasta

LINGUINE CARBONARA 16.50
Linguine pasta bound with egg yolk, wild mushrooms, pancetta and cream, finished with parmesan, served with rocket and garlic bread (A, C, G, L)

WILD MUSHROOM, SPINACH & PINE NUT RIGATONI 15.50
Tossed in a roasted garlic sauce and served with garlic and rosemary focaccia (A) **VE** **New**