

FROM THE SEA

THE PIER HOUSE SEAFOOD PLATTER | 34

Langoustines, garlic butter tiger prawns, peppered smoked mackerel fillet, smoked trout fillet, prawns in Marie Rose sauce, deep-fried battered cod goujons, crispy monkfish tail scampi bites, fresh mussels in a white wine and cream sauce, served with crusty bread, house salad and homemade tartare sauce (A, B, C, D, G, J, L, N) **GFO**

COD & CHIPS | 19.50

Large flaky cod fillet, deep-fried in beer batter, served with chunky chips, garden peas and homemade lemon tartare sauce (A, B, C, D, J, L, N) **GFO**

DEVON & CORNWALL MUSSELS | 20.50

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

Perfect with
Acquae Picpoul de Pinet (French)

MARKET FISH OF THE DAY (priced daily)

Please ask your server for the market fish of the day
(allergens available on request)

GFO



SUNDAY CARVERY

Tender meats including roast Beef, Pork and Gammon, a large selection of vegetables including crispy roasted potatoes.

LARGE 15.95 per person

SMALL 11.00 per person

available from 12 noon – 5pm

DESSERTS

NEW

MADAGASCAN VANILLA CRÈME BRÛLÉE | 9

Fresh raspberries and shortbread (A, C, G) **GFO V**

CHOCOLATE TORTE | 9

Orange sorbet, chocolate soil and chocolate orange shard (F, H) **GF VE**

CHEESECAKE | 9

Please ask your server for the cheesecake of the day
(allergens available on request)

STICKY TOFFEE PUDDING | 8.50

With a rich, sweet and sticky butterscotch sauce and vanilla ice cream (A, C, G) **V**

DOUBLE CHOCOLATE BROWNIE | 8.50 CHILD'S PORTION | 6

White chocolate chip and dark chocolate brownie, topped with dark and white chocolate drizzle finished with chocolate shavings, soil, fresh berries and vanilla ice cream (A, C, F, G) **V**

ICE CREAM SUNDAES

CHILD 5.50 | ADULT 7.75

Choose from:

CHOCOLATE BROWNIE SUNDAE (A, C, F, G)

STICKY TOFFEE SUNDAE (A, C, G)

SALTED CARAMEL APPLE
CRUMBLE SUNDAE (G)

BERRY ETON MESS SUNDAE (C, G) **GF**

WESTCOUNTRY ICE CREAM

Two Scoops | 5 - Three Scoops | 6

Choose from:

Vanilla, Chocolate, Strawberry, Devon Toffee
or our ice cream flavour of the week
(A, C, F, G, H, L)

SORBET

Two Scoops | 5 - Three Scoops | 6

Choose from:

Lemon, Mango, Raspberry **GF VE**

CHILDREN'S MENU

MAC & CHEESE | 8.50

With garlic bread (A, G) **V**

*Dishes below are served with a choice
of chips, mash or new potatoes
plus baked beans, peas or salad*

4OZ CHEESEBURGER | 9 (A, C, G, L) **GFO**

BATTERED COD | 10 (A, B, C, D, J, L, N) **GFO**

CHICKEN BREAST NUGGETS | 9 (A, F)

PLANT BASED NUGGETS | 8.50 (A) **VE**

BUTCHER'S SAUSAGES | 8.50 (A, L) **GFO**

BAGUETTES

AVAILABLE 12 PM - 3 PM

served with house salad and salted crisps

SLICED BEEF, GHERKINS, SAUERKRAUT,
MONTEREY JACK CHEESE
& RUSSIAN DRESSING | 12.50
(A, C, G, I, J, L) **GFO**

ROASTED HONEY & MUSTARD HAM
WITH PICCALILLI | 10.95
(A, G, J) **GFO**

PORK, STUFFING AND APPLE SAUCE | 11.95
(A, G)

COD GOUJONS & TARTARE SAUCE | 11.95
(A, B, C, D, G, J, L, N) **GFO**

BRIE, BACON & SWEET CHILLI | 11.95
(A, G) **GFO**

FOUR CHEESE MIX & SPICED
TOMATO CHUTNEY | 10.95
(A, G, J) **GFO**

PRAWN & MARIE ROSE | 12.50
(A, B, C, D, G, J, L, N) **GFO**

ROASTED HONEY & MUSTARD HAM
WITH FOUR CHEESE MIX | 10.95
(A, G, J) **GFO**

THE
PIER HOUSE
Seafront Bar, Restaurant & Wedding Venue

MENU

HOW TO ORDER

Please order
at the bar.

Don't forget
your table
number.

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, 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

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

NEW

SMALL PLATES

ANY 3 FOR 22

**CHILLI, SOY & GINGER
PORK BELLY BITES | 8**
Kimchi (F, K, L) **GFO**

**COD & SPRING ONION
MINI FISHCAKES | 8**
Saffron aioli (A, B, C, D, G, J, L, N)

MOZZARELLA STICKS | 8
Spicy tomato passata (A, C, G) **V**

MOROCCAN CAULIFLOWER BITES | 8
Tahini & toasted almonds (H, K) **VE GF**

RED WINE GLAZED CHORIZO | 8
Toasted sourdough (A, L) **GFO**

**ROASTED GARLIC & CARAMELISED
ONION HUMMUS | 8**
Flatbreads, dukkah & roasted chickpeas
(A, E, H, K) **GFO VE**

**SUN-BLUSHED TOMATO
& BASIL ARANCINI | 8**
Green pesto (A, C, G, L) **V**

BEEF BRISKET BON BONS | 8
Dijonnaise (A, C, J)

**CRISPY MONKFISH TAIL
SCAMPI BITES | 8**
Homemade tartare sauce
(A, B, C, D, J, L, N)

*Enjoy with a glass
of wine*



NACHOS

**LOADED FOUR CHEESE
SINGLE | 12 / TO SHARE | 17**
(G) **GF V**

**LOADED BBQ CHICKEN
SINGLE | 15 / TO SHARE | 20**
(G) **GF**

Tortilla chips topped with cheese sauce,
four cheese mix, guacamole, sour cream,
salsa and jalapeños,
all served in the bowl

CLASSIC STARTERS

HOMEMADE SOUP OF THE DAY | 7
With warm crusty bread
(allergens on request) **GFO VEO**

SIGNATURE PRAWN COCKTAIL | 12
(IT'S BIG!)

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, J, L, N) **GFO**

DEVON & CORNWALL MUSSELS | 11.75
Cooked in a white wine cream sauce, finished with
parsley, served with warm crusty bread
(A, B, D, G, L, N) **GFO**

CRISPY CHILLI BEEF | 10

Coriander, spring onion, fresh chilli,
chilli sauce and toasted sesame seeds
with toasted sourdough
(A, F, I, J, K, L)

BURGERS

*all served with beef tomato, baby gem lettuce
skin-on chips and house salad*

THE PORT HO! BURGER | 17.50
Westcountry 6^{oz} beef burger, Monterey Jack cheese,
smoked streaky bacon, burger sauce, in a
brioche bun with onion rings (A, C, G, J, L) **GFO**

THE DEVON BLUE CHEESEBURGER | 19.95
Westcountry 6^{oz} beef burger with Devon blue cheese,
smoked streaky bacon, drizzled with a roasted garlic
and Devon blue cheese sauce, served in a
brioche bun with onion rings (A, C, G, L) **GFO**

**FRIED BUTTERMILK HUNTER'S
CHICKEN BURGER | 17.50**
Topped with smoked streaky bacon,
Monterey Jack cheese and honey mustard BBQ sauce
in a brioche bun with onion rings (A, C, G, J) **GFO**

**MUSHROOM, MISO & CASHEW NUT
ROSTI BURGER | 17**
Smoked applewood vegan cheese, pickled red
cabbage, mushroom and miso ketchup
(A, E, F, H) **GFO VE**

UPGRADE YOUR BURGER add:

Extra Beef Burger (L) | 4
Bacon | 2
Cheese (G) | 1

FROM THE GRILL

THE PIER HOUSE MIXED GRILL | 34

4^{oz} pork loin with apple compote,
4^{oz} lamb chop with mint glaze,
4^{oz} sirloin steak topped with garlic butter,
4^{oz} gammon steak with a fried egg,
2 butchers sausages
served with skin-on chips, peas,
roasted balsamic tomatoes,
Portobello mushroom and onion rings
(A, C, G, J, L) **GFO**

**8^{oz} WESTCOUNTRY
SIRLOIN STEAK | 29.50**
With skin-on chips, peas,
roasted balsamic tomatoes, Portobello mushroom,
onion rings and a side of garlic butter (A, G, L) **GFO**

*Perfect with a glass of
Camaraan Malbec (Argentina)*

8^{oz} GAMMON | 16.50
With a pineapple ring, skin-on chips,
peas and fried eggs (C) **GF**

ADD SURF TO YOUR TURF | 5
Add stir-fry king prawns with spring onion, garlic
and chilli to your steak, mixed grill or gammon!
(B, D, G, N) **GF**

Why not add to any of the above...?

PEPPERCORN SAUCE | 4.50
(G, L) **GF**

**ROASTED GARLIC
& BLUE CHEESE SAUCE | 4.50**
(G) **GF**

SIDES

ASSORTED BREADS | 7
Olive oil and balsamic glaze (A, G, K, L) **GFO VEO**

MIXED OLIVES | 6
Marinated with garlic, lemon and thyme **GF VE**

CHIPS | 5 V GF

CHEESY CHIPS | 6 (G) GF V

GARLIC BREAD | 5 (A, G) V

CHEESY GARLIC BREAD | 6 (A, G) V

ONION RINGS | 5 (A) V

SIDE SALAD | 4 GF VE

SIDE VEGETABLES | 4 GF VE

MAINS

PORK BELLY ROULADE | 22
Stuffed with apricot, apple and sage with
boulangerie potatoes, trimmed beans,
crispy crackling, crispy sage and cider sauce
(A, G, L)

*Perfect with
Giorgio & Gianni Negroamaro (Italy)
Viello Monnaire Pinot Noir (French)*

**SLOW COOKED
BEEF SHORT RIB | 26**
Roasted garlic mash, glazed heritage carrots,
roasted shallots, crispy rosemary,
beef and port jus (G, L)

BURRITO BOWL | 17.50
Tortilla wraps, chipotle black beans, rice,
tomato salsa, charred sweetcorn,
avocado and lime (A) **GFO VE**

BUTTER CHICKEN CURRY | 17
Pilau rice, naan, poppadom, lime chutney,
mint yoghurt, carrot and cucumber salad and
nigella seeds (A, G, J, I, H) **GFO**

SPAGHETTI CARBONARA | 18
Pasta bound with wild mushrooms, pancetta and
cream, finished with parmesan and egg yolk, served
with rocket and rosemary and garlic ciabatta
(A, C, G, L)

THE PIER HOUSE RACK OF RIBS | 25
A whole rack of tender pork loin ribs
cooked in BBQ sauce, skin-on chips,
house salad and slaw
(C, J) **GF**

(Rob's Favourite)

Glazed with a choice of:
BBQ SAUCE
TENNESSEE SAUCE
HOT & SPICY HABANERO SAUCE

Allergen Key

A Gluten / B Crustaceans / C Eggs / D Fish
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M Lupin / N Molluscs

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