

## FROM THE SEA

### THE PIER HOUSE SEAFOOD PLATTER | 35

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

### COD & CHIPS | 20

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

### DEVON & CORNWALL MUSSELS | 21

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, crispy roasted potatoes, Yorkshire pudding and stuffing.

**LARGE 15.95 per person**

**SMALL 11.00 per person**

available from 12 noon – 5pm

## DESSERTS

### MANGO & PASSION FRUIT PAVLOVA | 9.25

Lime mousse, mint compote, pomegranate seeds and toasted coconut (C, G) **GF V**

### CHOCOLATE & PEANUT BUTTER STACK | 9.25

Chocolate soil and sauce, vegan coconut ice cream (E, F, H) **VE GF**

### CHEESECAKE | 9

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

### STICKY TOFFEE PUDDING | 8.75

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

### DOUBLE CHOCOLATE BROWNIE | 8.75

**CHILDREN'S PORTION | 6.50**  
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 6 | ADULT 8

**Choose from:**

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

**STICKY TOFFEE SUNDAE (A, C, G) V**

**BISCOFF & CARAMEL SUNDAE (A, F, G) V**

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

**WEST COUNTRY 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) **V**

### 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 | 9.50 (A, C, G, L) GFO**

**BATTERED COD | 10.50 (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*

**NEW**

**CHICKEN, BACON  
& GARLIC MAYONNAISE | 12.50**  
(A, C, G, J) **GFO**

**BEEF, ROCKET  
& DIJON MUSTARD | 11.95**  
(A, G, I, J, L) **GFO**

**TUNA MAYONNAISE | 11.95**  
(A, B, C, D, G, J, N) **GFO**

**EGG MAYONNAISE | 11.95**  
(A, C, G, J) **GFO**

**PORK, STUFFING & APPLE SAUCE | 11.95**  
(A, G)

**COD GOUJONS & TARTARE SAUCE | 12.50**  
(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 | 13**  
(A, B, C, D, G, J, L, N) **GFO**

**ROASTED HONEY & MUSTARD HAM  
WITH FOUR CHEESE MIX | 11.25**  
(A, G, J) **GFO**

THE  
PIER HOUSE  
Seafront Bar, Restaurant & Wedding Venue

# ALLERGEN KEY

### 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 23

#### KOREAN BBQ

**BABY BACK RIBS | 8.50** ( F, K ) GF

**SALMON, LEMON & DILL FISHCAKES | 8.50**

Tartare sauce ( A, B, C, D, G, J, L, N)

**PAPRIKA HALLOUMI FRIES | 8.50**

Sweet chilli sauce ( A, G ) V GFO

**MOROCCAN CAULIFLOWER BITES | 8.50**

Harissa mayonnaise & toasted almonds ( H ) VE GF

**SALT & PEPPER SQUID BITES | 8.50**

Sweet and sour sauce with sesame, coriander and chilli ( A, B, D, F, K, L, N)

**RED WINE GLAZED CHORIZO | 8.50**

Toasted sourdough ( A, L ) GFO

**RED PEPPER HUMMUS | 8.50**

Flatbread, toasted almonds and Dukkah ( A, E, H, K ) VE GFO

**CORN RIBS | 8.50**

Chipotle mayonnaise VE GF

**FOCACCIA & MIXED OLIVES | 8.50**

Olive oil and balsamic glaze ( A, G, J, L ) VEO GFO

*Enjoy with a glass of wine*



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

## NACHOS

#### LOADED FOUR CHEESE

**SINGLE | 12.50 / TO SHARE | 17.50**  
( G ) GF V

#### LOADED BBQ CHICKEN

**SINGLE | 15.50 / TO SHARE | 20.50**  
( 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 | 12.50**

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 | 12**

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 | 18**

West Country 6oz beef burger, Monterey Jack cheese, smoked streaky bacon, burger sauce, in a brioche bun with onion rings ( A, C, G, J, L ) GFO

**DIRTY HO! BURGER | 23.00**

2 x West Country 6oz beef burgers, double Monterey Jack cheese, double smoked streaky bacon, burger sauce, in a brioche bun with onion rings and slaw ( A, C, G, J, L ) GFO

**THE DEVON BLUE CHEESEBURGER | 20**

West Country 6oz 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 | 18**

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

**FALAFEL & LEBANESE GARLIC SAUCE WRAP | 17.50**

Served in a warm flatbread with skin-on chips and house salad ( A ) VE GFO

## FROM THE GRILL

**THE PIER HOUSE MIXED GRILL | 35**

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

**8OZ WEST COUNTRY**

**SIRLOIN STEAK | 30**

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)*

**8OZ GAMMON | 16.75**

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 a garlic and parsley butter 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

**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**

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

## MAINS

**PORK CHOP SCHNITZEL | 24**

Bone-in pork chop with a chestnut mushroom veloute, pancetta and onion parmentier potatoes and tenderstem ( A, B, C, D, G, L, N)

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

**CHICKEN PIRI PIRI 19**

Half chicken marinated in a fiery and tangy chilli, lemon and garlic sauce served with spicy fries, salad and slaw ( C, J, L)

**POKE BOWL**

**CHICKEN | 19 ( A, F )**

**SALMON FILLET | 22 ( A, B, D, F, N )**

**TOFU | 17.50 ( A, F ) VE**

Warm rice, sliced avocado, pickled vegetables, edamame beans, cucumber, watermelon radish, charred pineapple, chilli with a maple, soy, sesame and ginger dressing finished with toasted sesame seeds ( F, L, K ) GFO

**KATSU CHICKEN CURRY | 17**

Fried breaded chicken breast topped with a katsu curry sauce, rice, pickled vegetables, finished with a sesame dressing ( A, F, G, I, K ) GFO **Rob's Favourite**

**SPAGHETTI CARBONARA | 18**

Pasta bound with wild mushrooms, pancetta and cream, finished with parmesan and egg yolk, served with rocket and garlic bread ( 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

*Glazed with a choice of:*

**BBQ SAUCE**

**TENNESSEE SAUCE**

**HOT & SPICY HABANERO SAUCE**

**PULLED BEEF BRISKET**

**PHILLY CHEESESTEAK | 19**

Marinated slow braised beef brisket in a warm crusty baguette, with sautéed peppers, pickled jalapeños, four cheese sauce, topped with grated cheese, chives, crispy onions, served with skin-on chips, house salad and slaw ( A, C, G, J, L)