

MENU

Please order at the bar

Don't forget your
table number

SMALL PLATES

ANY 3 FOR 23

NEW

STICKY TERIYAKI PORK | 8.50
Asian slaw (A, F, K)

SALMON, LEMON & DILL FISHCAKES | 8.50
warm cheddar cheese sauce & spinach
(A, B, C, D, G, 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**

NEW

DEEP-FRIED CALAMARI | 8.50
garlic aioli (A, B, C, D, I, , L, J, 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**

NEW

**CRISPY TOFU
KATSU BITES | 8.50**
katsu mayonnaise & pickled vegetables (F, L) **VE GF**

FOCACCIA & MIXED OLIVES | 8.50
olive oil and balsamic glaze
(A, G, J, L) **VEO GFO**

CHILDREN'S MENU

**MAC & CHEESE WITH GARLIC BREAD
| 8.50 (A, G) V**

*below dishes 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

100% CHICKEN BREAST NUGGETS | 9 (A, F)

PLANT-BASED NUGGETS | 8.50 (A) VE

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

BAGUETTES

AVAILABLE 12 NOON - 3 PM

served with house salad and salted crisps
BEEF, ROCKET & DIJON MUSTARD | 12
(A, G, I, J, L) **GFO**

NEW

**TURKEY, BACON & GARLIC
MAYONNAISE | 12.75**
(A, C, G, J) **GFO**

TUNA MAYONNAISE | 12
(A, B, C, D, G, J, N) **GFO**

EGG MAYONNAISE | 12
(A, C, G, J) **GFO**

PORK, STUFFING & APPLE SAUCE | 12
(A, G)

COD GOUJONS & TARTARE SAUCE | 12.75
(A, B, C, D, G, J, L, N) **GFO**

BRIE, BACON & SWEET CHILLI | 12
(A, G) **GFO**

**FOUR CHEESE MIX & SPICED
TOMATO CHUTNEY | 11**
(A, G, J) **GFO**

PRAWN & MARIE ROSE | 13.50
(A, B, C, D, G, J, L, N) **GFO**

**ROASTED HONEY & MUSTARD HAM
WITH FOUR CHEESE MIX | 11.50**
(A, G, J) **GFO**

DESSERTS

NEW

**HONEY & PISTACHIO
CRÈME BRÛLÉE | 9.50**
with shortbread and crushed pistachios
(A, C, E, G, H) **GFO**

NEW

**DARK CHOCOLATE &
BLACK CHERRY TORTE | 9.50**
chocolate soil, chocolate sauce,
and vegan chocolate coconut ice cream (E, F, H) **VE GF**

CHEESECAKE | 9
please ask your server for the cheesecake of the day
(allergens available on request)

STICKY TOFFEE PUDDING | 9
with a rich, sweet and sticky butterscotch sauce
and vanilla ice cream
(A, C, G) **V**

DOUBLE CHOCOLATE BROWNIE | 9
CHILDREN'S PORTION | 6.75
white chocolate chip and dark chocolate brownie
topped with dark & white chocolate drizzle, finished
with chocolate shavings, chocolate soil, fresh berries
and vanilla ice cream
(A, C, F, G) **V**

WEST COUNTRY ICE CREAM
scoops - two | 5 / three | 6
vanilla, chocolate, strawberry, Devon toffee
or our ice cream flavour of the week
(A, C, F, G, H, L) **V**

SORBET
scoops - two | 5 / three | 6
lemon, mango, raspberry **GF VE**

ICE CREAM SUNDAES
CHILD **6** / ADULT **8**

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

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

BURGERS

all served with skin-on chips and house salad

THE PORT HO! BURGER | 18.50
West Country 6^{oz} beef burger, Monterey Jack cheese,
smoked streaky bacon, burger sauce,
brioche bun & onion rings
(A, C, G, J, L) **GFO**

DIRTY HO! BURGER | 23
2 x West Country 6^{oz} beef burgers, double
Monterey Jack cheese, double smoked streaky bacon,
burger sauce, brioche bun, onion rings & slaw
(A, C, G, J, L) **GFO**

THE DEVON BLUE CHEESEBURGER | 21
West Country 6^{oz} beef burger, Devon blue cheese,
smoked streaky bacon, drizzled with a roasted garlic &
Devon blue cheese sauce, brioche bun & onion rings
(A, C, G, L) **GFO**

**FRIED BUTTERMILK HUNTER'S
CHICKEN BURGER | 18.50**
topped with smoked streaky bacon,
Monterey Jack cheese and honey mustard BBQ sauce,
brioche bun & onion rings
(A, C, G, J) **GFO**

NEW

**SPICED SWEET POTATO
BURGER | 17.50**
avocado, lettuce, vegan mayonnaise,
vegan Applewood smoked cheddar (A) **VE GFO**

Do you have a food allergy
or intolerance?

Each dish on our menu is coded with
allergen ingredients

Please refer to "ALLERGEN KEY" below

If you are unsure,
please ask a team member

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

CLASSIC STARTERS

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

SIGNATURE PRAWN COCKTAIL | 13
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, J, L, N) **GFO**

DEVON & CORNWALL MUSSELS | 12.50
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, toasted sesame seeds
with toasted sourdough (A, F, I, J, K, L)

NACHOS

**LOADED FOUR CHEESE
SINGLE | 12.50 / TO SHARE | 18**
(G) **GF V**

**LOADED BBQ CHICKEN
SINGLE | 16 / TO SHARE | 22**
(G) **GF**

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

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

MAINS

NEW
SLOW-BRAISED LAMB SHANK | 30
creamy mash potato,
minted beans and a port & rosemary jus
(G, L) **GF**

Rivalry Shiraz, South Africa - S 6.90 | L 8.85

NEW
HONEY MUSTARD PORK CHOP | 24
scalloped potatoes, chargrilled hispi cabbage,
honey roast heritage carrots and a creamy honey &
mustard sauce (G, J) **GF**

Avoir la Pêche Chardonnay, France - S 6.90 | L 8.85

THE PIER HOUSE RACK OF RIBS | 25.50
a whole rack of tender pork loin ribs
cooked in BBQ sauce, skin-on chips,
house salad and slaw (C, J) **GF**

Choose your glaze:
BBQ SAUCE
TENNESSEE SAUCE
HOT & SPICY HABANERO SAUCE

KATSU CHICKEN CURRY | 18
fried breaded chicken breast topped with
a katsu curry sauce, rice, pickled vegetables,
finished with a sesame dressing
(A, F, G, I, K, L) **GFO**

NEW
POKE-INSPIRED WINTER BOWL
warm rice, roasted sweet potato, pickled vegetables,
edamame beans, cucumber, chickpea salad, roasted
cashews and a chilli, maple & miso dressing
(E, F, H, L, K) **GFO**

Choose your protien:
CHICKEN | 19 (A, F)
SALMON FILLET | 22 (A, B, D, F, N)
TOFU | 18 (A, F) **VE**

NEW
**WILD MUSHROOM
STROGANOFF RISSOTTO | 17**
finished with truffle shaving and fresh herbs (L) **GF**

SPAGHETTI CARBONARA | 18.50
pasta bound with wild mushrooms, pancetta and
cream, finished with parmesan and egg yolk, served
with rocket and garlic bread
(A, C, G, L)

FROM THE GRILL

THE PIER HOUSE MIXED GRILL | 35
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 butcher’s sausages, skin-on chips, peas,
roasted balsamic tomatoes,
Portobello mushroom & onion rings
(A, C, G, J, L) **GFO**

Rivalry Shiraz, South Africa - S 6.90 | L 8.85

8^{oz} WEST COUNTRY SIRLOIN STEAK | 30
skin-on chips, peas, Portobello mushroom,
roasted balsamic tomatoes, onion rings and
a side of garlic butter (A, G, L) **GFO**

Oscuro Malbec, Argentina - S 6.90 | L 8.85

8^{oz} GAMMON | 17
skin-on chips, pineapple ring, peas &
fried eggs (C) **GF**

MAKE IT YOUR OWN

KING PRAWNS | 5
garlic & parsley butter (B, D, G, N) **GF**

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

FROM THE SEA

THE PIER HOUSE SEAFOOD PLATTER | 36
garlic butter tiger prawns, crispy calamari,
fresh mussels in a white wine and cream sauce,
peppered smoked mackerel & smoked trout
fillets, prawns in Marie Rose sauce,
deep-fried battered cod goujons, crusty bread,
house salad, homemade aioli & tartare sauce
(A, B, C, D, F, G, J, L, N) **GFO**

Cuvée Prestige Picpoul De Pinet, France - B £36

COD & CHIPS | 21
large flaky cod fillet, deep-fried in beer batter,
chunky chips, garden peas, homemade
tartare sauce (A, B, C, D, J, L, N) **GFO**

add a little sparkle, Prosecco - 20cl B 10

DEVON & CORNWALL MUSSELS | 22
cooked in a white wine and cream sauce, fin-
ished with parsley, skin on chips & warm crusty
bread
(A, B, D, G, L, N) **GFO**

Avoir le Pêche Chardonnay, France - S 6.90 | L 8.85

MARKET FISH OF THE DAY | *priced daily*
Please ask your server for the today’s catch
(allergens available on request) **GFO**

SUNDAY CARVERY

tender roasted beef, pork and gammon,
a large selection of vegetables, crispy roasted
potatoes, Yorkshire pudding and stuffing.

vegetarian option also available

LARGE | 16.75 per person
SMALL | 11.75 per person

available from 12 noon – 5pm