

Small Appetites

Chicken Jalfrezi 7.29
Chunks of tender chicken breast cooked in a medium-hot spiced tomato sauce with peppers and onions, finished with yoghurt and served with rice, naan, mango chutney and poppadum (A, G, I, L) **GFO**

Linguine Carbonara 7.29
With garlic bread (A, C, G, L)

Veggie Linguine 7.29
(A, L) **VE**

Choices below are served with a choice of chips, mash or new potatoes and baked beans, peas or salad.

4oz Burger (A) GFO 7.29

4oz Cheeseburger (A, G) GFO 7.50

Southern-fried Chicken Burger (A) GFO 7.50

Battered Cod (A, B, D, G, N) 7.50

100% Chicken Breast Nuggets (A, C, I) 7.50

Little Desserts

Small Ice Cream Sundaes Choose from:

Chocolate Brownie Sundae (A, C, G) 4.50

Sticky Toffee Sundae (A, C, G) 4.50

Millionaire's Shortbread Sundae (A, G) 4.50

Rocky Road Sundae (A, C, G) 4.50

Chocolate Brownie 4.50
With vanilla ice cream and chocolate sauce (A, C, G) **V**

Sorbet 5.79
Choose from: Lemon, Mango, Raspberry **VG**

Westcountry Ice Cream V
3 Scoops 5.79
2 Scoops 4.79
1 Scoop 3.49

Choose from:
Vanilla, Chocolate, Strawberry, Devon Toffee
(A, C, G, H, L)

Desserts

Sticky Toffee Pudding 7.79
With a rich, sweet and sticky butterscotch and Drambuie sauce and Devon toffee ice cream (A, C, G, L) **V**

Double Chocolate Brownie 7.79
Chocolate brownie with white chocolate chips, topped with dark and white chocolate drizzle and finished with chocolate shavings, chocolate soil and vanilla ice cream (A, C, G) **V**

Black Forest and Apple Strudel 7.79
Warm fruit strudel with cinnamon dusting, macerated cherries and vegan coconut vanilla ice cream (A) **VG**

Chocolate Orange Heaven 7.99
54.5% chocolate delice with a liquid orange centre, chocolate and orange macaron, blood orange sorbet, orange curd, burnt chocolate tuiles and a Cointreau and chocolate pouring sauce (A, C, G, H, L) **GFO**

Lemon Meringue Cheesecake 7.79
With meringue shards, lemon curd, berry tuiles and raspberry sorbet (A, C, G)

Sorbet £5.79
Choose from: Lemon, Mango, Raspberry **VG**

Westcountry Ice Cream
3 Scoops 5.79
2 Scoops 4.79
1 Scoop 3.49

Choose from:
Vanilla, Chocolate, Strawberry, Devon Toffee
(A, C, G, H, L)

Ice Cream Sundaes Choose from:
Chocolate Brownie Sundae (A, C, G) 6.99
Sticky Toffee Sundae (A, C, G) 6.99
Millionaire's Shortbread Sundae (A, G) 6.99
Rocky Road Sundae (A, C, G) 6.99

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

THE PIER HOUSE

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.

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.

The Pier House, Merley Road, Westward Ho! Devon EX39 1JU | 01237 477777

www.thepier-house.co.uk



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While you wait

Beetroot Hummus	5.00
Topped with crumbled feta, parsley, toasted almonds, pickled beetroot and served with pitta bread (A, G, H, L) VEO GFO	
Assorted Breads	5.00
With olive oil and balsamic glaze (A, G, K) VEO GFO	
Mixed Olives	5.00
Marinated with garlic, lemon and thyme VE GF	

Starters

Mussels	8.79
Cooked in white wine, garlic and cream, finished with parsley and served with warm crusty bread (A, B, D, G, I, L, N) GFO	
Chicken Liver Parfait	7.79
Served with toasted brioche, homemade plum chutney and salad (A, C, G, L) GFO	
Squid, Chorizo & Carrot Salad	7.79
Pan-fried squid rings and chorizo with pickled heritage carrots, roasted carrot puree and chorizo oil (B, D, L, N) GF	
Homemade Soup of the Day	6.50
(please ask your server for today's soup) With warm crusty bread (A, I) VEO GFO	
Prawn Cocktail	9.99
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, I, L, N) GFO	
Goat's Cheese Coated in Pine Nut & Fennel Seed Granola	7.29
With pickled beetroot, beetroot puree and apple salad (A, C, H, L) V	

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

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 for One

Loaded 4 Cheese Nachos	9.29
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, I, J) V GF	
Beef Brisket Chilli Nachos	11.29
Corn tortilla chips topped with pulled beef brisket chilli, cheese sauce and our signature 4 cheese mix, finished with guacamole, sour cream, tomato salsa and jalapeños served on the side (G, I, L, J) GF	
BBQ Chicken Nachos	11.29
Corn tortilla chips topped with slow cooked pulled BBQ chicken, cheese sauce and our signature 4 cheese mix, finished with guacamole, sour cream, tomato salsa and jalapeños served on the side (G, I, L, J) GF	

Burgers

The Port Ho! Burger	15.50
Westcountry beef burger with Emmental cheese, smoked streaky bacon, beef tomato, baby gem lettuce, and burger relish, served in a brioche bun with onion rings, rustic chips and house salad (A, C, G, I, J, K, L) GFO	
Southern-fried Buttermilk Chicken Burger	15.50
Deep-fried buttermilk marinated chicken breast in a crispy spiced crumb, served in a brioche bun with baby gem lettuce, beef tomato and spicy mayonnaise, with onion rings, rustic chips and house salad (A, C, G, I, J, K, L, J) GFO	
Indian Spiced Chickpea Burger	15.50
Lightly spiced chickpea and spinach patty, deep fried in a spiced batter, served in a floured bun with cashew cheese, pickled red onion and baby gem lettuce, topped with a half gherkin and served with rustic chips and house salad (A, F, H, L) VE GFO	

Pasta

Linguine Carbonara	14.79
Ribbon pasta bound with wild mushrooms, pancetta and cream, finished with parmesan and egg yolk, served with rocket and garlic bread (A, C, G, L)	
Butternut, Sage & Feta Linguine	14.79
Ribbon pasta bound in a lightly spiced butternut puree and finished with roasted butternut, fresh sage, feta and crispy sage leaves (A, G) VEO	

Main Course

Pulled Beef Brisket Philly Cheesesteak	16.50
Shredded and marinated slow braised beef brisket stuffed into a crusty baguette, with sautéed peppers, pickled jalapeños and four cheese sauce, topped with grated cheese, chives and crispy onions and served with rustic chips, house salad and slaw (A, C, D, F, G, I, J, L)	
Chicken Jalfrezi	14.79
Chunks of tender chicken breast cooked in a medium-hot spiced tomato sauce with peppers and onions, finished with yoghurt and served with rice, naan, mango chutney and poppadum (A, G, I, L) GFO	
The Pier House Rack of Ribs	22.99
Whole rack of tender pork loin ribs cooked in BBQ sauce, with rustic chips, house salad and slaw (C, L) GF	
Glazed with a choice of: BBQ Sauce (I) Tennessee Sauce (J, I) Smoked Habanero Sauce (L) WARNING: EXTREMELY HOT!!	
Braised Lamb Shank	19.99
With dauphinoise potatoes, fine green beans, sugar snap pea and mange tout and finished with a minted lamb gravy (G, I, L) GF	
Vegetable Wellington	15.29
Puff pastry filled with celeriac, Portobello mushroom, spinach, pine nuts and truffle oil served with roasted new potatoes, tenderstem, and a red wine gravy (A, I, L) VE	
Cider Braised Belly Pork	16.99
With champ mash, buttered savoy cabbage and pancetta, cider cream sauce and puffed pork crackling (G, I, L) GF	

From the Grill

8oz Westcountry Sirloin Steak	26.00
10oz Westcountry Rump Steak	24.50
Served with rustic 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	4.00
(B, D, G, N) GF	
Peppercorn Sauce	3.00
(G, I, L) GF	
8oz Chargrilled Gammon	14.50
Served with pineapple ring, rustic chips, pea medley and fried eggs (C) GF	

From the Sea

Pan-fried Salmon Fillet	16.50
With roasted new potatoes, tenderstem, and a lemon and prawn cream sauce (B, D, G, I, L, N) GF	
Mussels	16.99
Cooked in white wine, garlic and cream, finished with parsley and served with rustic chips and warm crusty bread (A, B, D, G, I, L, N) GFO	
Cod & Chips	14.79
Large flaky cod fillet, deep-fried in local beer batter, with chunky chips, garden peas and homemade lemon tartare sauce (A, B, C, D, L, N) GFO	
Saag Aloo Seabass Fillet	16.79
Pan-fried fillet of seabass served with a spiced fondant potato, spinach, curried mussel veloute and deep-fried crispy mussels (A, B, D, F, G, I, L, N) GFO	
The Pier House Seafood Platter	25.50
Langoustines, garlic butter tiger prawns, smoked trout, peppered mackerel, prawns in Marie Rose sauce, deep-fried battered cod goujons, fresh mussels in a white wine and cream sauce, served with crusty bread, house salad and homemade tartare sauce (A, B, C, D, G, L, N) GFO	

We always try to remove all bones from our filleted fish, but unfortunately cannot guarantee that one or two won't slip through the net (no pun intended)!

Sides

Chunky Chips V GF	3.99
Chunky Cheesy Chips (G) V GF	4.99
Garlic Bread (A, G) V	3.99
Cheesy Garlic Bread (A, G) V	4.99
Onion Rings (A, G) V	4.29
Side Salad VE GF	3.50
Homemade Spicy Mayo (C, L) V GF	1.00
Homemade Habanero Sauce (L) VE GF	1.00
Homemade Tartare Sauce (C,L) V GF	1.00