

Children's Menu

CHEESY PENNE PASTA With garlic bread (A, G) V	8.00
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	8.50
100% CHICKEN BREAST NUGGETS (A)	8.25
VEGAN SAUSAGES (A) VE	8.00
BUTCHER'S SAUSAGES (L) GFO	8.00

Children's Desserts

SMALL ICE CREAM SUNDAES Choose from:	5.00
CHOCOLATE BROWNIE (A, C, F, G)	
STICKY TOFFEE (A, C, G)	
BISCOFF & CARAMEL (A, F, G)	
SUMMER BERRY ETON MESS (C, G) GF	
DOUBLE CHOCOLATE BROWNIE With vanilla ice cream and chocolate sauce (A, C, F, G) V	5.00
SORBET 3 Scoops Choose from: LEMON, MANGO, RASPBERRY VE GF	5.95
WESTCOUNTRY ICE CREAM 1 Scoop 3.95 2 Scoops 4.95 Choose from: VANILLA, CHOCOLATE, STRAWBERRY, DEVON TOFFEE (A, C, F, G, H, L)	

Desserts

CHOCOLATE, COCONUT AND SPICED RUM MOUSSE Banana tuile, pineapple, pomegranate salsa, banana puree, chocolate soil (F) VE GF	8.00
STRAWBERRY PARFAIT Strawberry and lime gel centre, basil and pink peppercorn tuile, honey oats, Champagne sorbet (C, G) GFO	8.00
CARAMEL PANNA COTTA Caramel sauce, biscotti crumb, caramelised white chocolate shard (A, G, F) GFO	8.00
STICKY TOFFEE PUDDING With a rich, sweet and sticky butterscotch and Drambuie sauce and Devon toffee ice cream (A, C, G, L) V	8.00
DOUBLE CHOCOLATE BROWNIE 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	8.00
SORBET 3 Scoops Choose from: LEMON, MANGO, RASPBERRY VE GF	5.95
WESTCOUNTRY ICE CREAM 3 Scoops Choose from: VANILLA, CHOCOLATE, STRAWBERRY, DEVON TOFFEE (A, C, F, G, H, L)	5.95
ICE CREAM SUNDAE Choose from: CHOCOLATE BROWNIE (A, C, F, G) STICKY TOFFEE (A, C, G) BISCOFF & CARAMEL (A, F, G) SUMMER BERRY ETON MESS (C, G) GF	7.25

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

THE PIER HOUSE

Seafront Bar, Restaurant and Wedding Venue

Spring

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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While you wait

ASSORTED BREADS 5.00
With olive oil and balsamic glaze (A, G, K, L) **VEO GFO**

MIXED OLIVES 5.00
Marinated with garlic, lemon and thyme **VE GF**

SMOKED TROUT & AVACADO BRUSCHETTA 8.95
Tomato, spring onion and parsley salsa, charred sourdough (A, B, D, N)

PULLED HAM & CHEESE CROQUETTE 8.00
Spicy tomato and caramelised red onion chutney, endive (A, C, G, J)

DEEP FRIED PAPRIKA HALLOUMI FRIES 8.00
Sweet chilli and lime yoghurt, black sesame seeds, endive (G, K, L) **V GFO**

ROASTED RED PEPPER AND RED ONION HUMMUS 6.95
Topped with crumbled feta, flaked toasted almonds and finished with herb oil, served with pitta bread (A, G, H, 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) 10.25
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 9.25
Cooked in a white wine cream sauce and finished with parsley and served with warm crusty bread (A, B, D, G, L, N) **GFO**

LINGUINE CARBONARA 15.00
Linguine pasta bound with wild mushrooms, pancetta and cream, finished with parmesan and egg yolk, served with rocket and garlic bread (A, C, G, L)

LINGUINE WITH POMODORO SAUCE 15.00
Linguine pasta tossed in a rich tomato sauce with mozzarella, cherry tomatoes and fresh basil, served with garlic bread (A, G) **V VEO**

Starters

Pasta

From the Grill

8oz WESTCOUNTRY SIRLOIN STEAK 27.00
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 4.25
(B, D, G, N) **GF**

PEPPERCORN SAUCE 3.25
(G, L) **GF**

ROASTED GARLIC & BLUE CHEESE SAUCE 3.25
(G, I) **GF**

8oz CHARGRILLED GAMMON 15.50
Served with pineapple ring, rustic chips, pea medley and fried eggs (C) **GF**

THE DEVON BLUE CHEESEBURGER 16.50
Westcountry 6oz beef burger with Devon blue cheese, smoked streaky bacon, beef tomato, baby gem lettuce, and drizzled with a roasted garlic and Devon blue cheese sauce, served in a brioche bun with onion rings, rustic chips and house salad (A, F, G, I, J, L) **GFO**

FRIED BUTTERMILK HUNTER'S CHICKEN BURGER 16.50
Deep-fried buttermilk chicken breast in a crispy crumb, topped with smoked streaky bacon, Monterey Jack cheese and served in a brioche bun with baby gem lettuce, beef tomato and a honey mustard BBQ sauce, with onion rings, rustic chips and house salad (A, G, J) **GFO**

THE PORT HO! BURGER 16.00
Westcountry 6oz beef burger with Monterey Jack cheese, smoked streaky bacon, beef tomato, baby gem lettuce, and burger sauce, served in a brioche bun with onion rings, rustic chips and house salad (A, C, F, G, I, J, L) **GFO**

INDIAN SPICED CHICKPEA BURGER 16.00
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, J, L) **VE GFO**

Burgers

Main Course

BRAISED BELLY OF PORK 17.50
Dauphinoise potatoes, buttered savoy cabbage and pancetta, cider cream sauce, crispy crackling (G, I, L) **GF**

SWEET & STICKY BOURBON SHORT RIB OF BEEF 18.00
Potato rosti, mac 'n cheese with bacon crumb, sweetcorn puree and pickled red cabbage (A, G, I, L) **GFO**

BEEF RENDANG CURRY 15.75
A slow cooked, fragrant, medium spiced dry Malaysian curry served with rice, toasted coconut and flat bread, finished with fresh chilli and coriander (A, J, L) **GFO**

BUTTER CHICKEN CURRY 15.75
Chunks of tender marinated chicken breast cooked in a medium spiced rich butter sauce, served with rice, naan bread and a poppadom (A, G, H) **GFO**

CAULIFLOWER & CHICKPEA TAGINE 15.50
Moroccan spiced vegetable tagine with coriander couscous served with pitta breads (A, H, I) **VE GFO**

THE PIER HOUSE RACK OF RIBS 23.50
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
TENNESSEE SAUCE

Nachos for One

LOADED FOUR CHEESE NACHOS 10.50
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**

BBQ CHICKEN NACHOS 12.50
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, I, J) **GF**

From the Sea

SEAFOOD CHOWDER 16.00
A fresh seafood and vegetable broth finished with cream and served with warm crusty bread (A, B, D, G, I, L, N) **GFO**

COD & CHIPS 16.75
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 17.50
Cooked in a white wine cream sauce and finished with parsley served with warm crusty bread and rustic chips (A, B, D, G, L, N) **GFO**

THE PIER HOUSE SEAFOOD PLATTER 28.00
Langoustines, garlic butter 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)!

Sides

CHUNKY CHIPS **V GF** 4.00

CHUNKY CHEESY CHIPS (G) **V GF** 5.00

GARLIC BREAD (A, G) **V** 4.00

CHEESY GARLIC BREAD (A, G) **V** 5.00

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

Sunday Carvery

ROAST BEEF, PORK & GAMMON OR VEGAN NUTROAST 13.00

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