

PIER HOTEL RESTAURANT MENU

Welcome to our new Seasonal Menu

Our team of skilled chefs have taken the time to source local produce when possible to make their dishes that bit more special. Many dishes are lovingly cooked to order so your patience is gratefully appreciated in our busier periods. All prices include VAT @ 20%. There is a slight possibility that nut traces may be found in any of our menu items. If you have any special dietary requirements or food allergies please speak to a member of staff.

STARTERS

Fresh bread (V) (per person) 3.95
olive oil and balsamic vinegar

Chefs selected soup of the day 6.00
piping hot & full of flavour, served with rustic bread

Tomato, garlic, basil and onion crostini 5.50

Duck liver & orange pate (CR) 7.75
toasted wholemeal bread & plum chutney

Egg tagliatelle 7.75
with wild mushrooms, red onions and mornay sauce

Prawn & crayfish salad (main) 11.95 - 8.00
marie-rose sauce, wholemeal bread & butter

Smoked haddock arancini 7.75
free range egg and baby leaf spinach

Chicken saté skewer 7.00
chicken served with a spicy peanut sauce

FROM THE GRILL STEAKS

All our steaks are matured for at least 21 days to give them tenderness and flavour, then cooked exactly the way you like and served with a flat mushroom and tomato, and either chips or jacket potato

10oz rib eye 21.50

8oz sirloin 21.50

Add a sauce to your steak 2.00
peppercorn, rich red burgundy or blue cheese sauce

Add tiger prawns in garlic butter 7.00

Gammon steak 14.75
free range fried egg, spinach and sauté potatoes

Pork mixed grill 12.75
pork loin chop, best pork sausage and smoked bacon

MAIN COURSE see also seafood & vegetarian section

Breast of chicken rolled with mortadella & philadelphia cheese 13.00
tomato & basil sauce

Lamb cutlets, grilled pink 15.95
marinated in cider, scallions and bacon, rosemary, garlic, minted peas & sautéed potatoes

Steak and ale pie 12.50
short crust pastry, mash potatoes, green vegetables & carrots
OR chips & peas

Roast of the day 12.50
roast potatoes, vegetables and battered pudding

Herby Pork Loin Steak 12.50
balsamic jus, sauté potatoes and chefs vegetables

Chicken, ham and mushroom pie 12.00
freshly baked with puff pastry and chefs vegetables

Minute steak 13.75
chefs vegetables and a bowl of mushroom stroganoff

Italian lasagne 11.25
favourite 3 layers of pasta, tender ground beef & creamy sauce topped with melted mozzarella and served with garlic bread

Spinach and ricotta cannelloni (V) 12.00
garlic bread & side salad

Spicy singapore noodles (V) (S) 10.00
with chicken 12.50 with beef strips 13.00
with tiger prawns 14.95

BURGERS

All our burgers are 6oz's and made of 100% Beef from the renowned breed Aberdeen Angus, served on a brioche bun with lettuce, tomato, red onion, dill pickle and chips

Standard burger 11.75

Mature cheddar & bacon 12.00

Pier deluxe 15.50
mature cheddar cheese, bacon, bbq sauce, onion rings, flat mushroom and free range egg

Chicken burger 12.75
crispy battered chicken breast with sweet chilli sauce

Butternut squash, goats cheese & beetroot burger (V) 11.95

Double your burger for an extra 3.95

Add a sauce 2.00
peppercorn, blue cheese or burgundy sauce

Add tiger prawns in garlic butter 7.00

TURN MENU FOR; FRESH FISH, VEGETARIAN,
SALADS & SIDE ORDERS.

(V) Vegetarian

(VG) Vegan

(S) Spicy

(CR) Chefs Recommendation

(GF) Gluten Free

FRESH FISH & SEAFOOD

Traditionally hand beer battered with chips, peas and tartare sauce
OR grilled with lemon parsley butter, new potatoes and fine beans
(all our fish are served 10-12ozs portions)

Cod fillet 12.75

Plaice 12.75

Skate wing 16.50

Fried wholetail scampi 11.75
chips, peas and tartare sauce

Seafood linguini (cr) 13.50
A mix of seasonal seafood cooked in a white wine,
chive and cream sauce and a slice of garlic bread

Stir fried spicy singapore noodles & tiger prawns (s) 14.25
with baby spinach leaves and noodles

Ask also for the catch of the day
or take a look at our chalkboard

VEGETARIAN

Three egg omelette 10.95
cheese, tomato & mushroom

Butternut squash, goats cheese
& beetroot burger 11.95

Spinach and ricotta cannelloni 12.00
with garlic bread & side salad

Vegan penang curry (s) (VG) 11.75
A spicy coconut sauce with cauliflower, green beans, mange
tout and peppers with steamed patna rice

Vegan red pepper, aubergine, bean chilli
and rice (s) (VG) 10.95
Also see seasonal salads for more vegetarian options

SEASONAL SALAD

Pier garden salad bowls (V) (CR) 9.50
cherry tomatoes, iceberg, sprouting broccoli,
fine beans, cucumber, peas, honey & mustard dressing

Add:

Cajun salmon (s) 13.00

Chicken breast 13.00

Garlic prawns 14.00

Tuna & mayonnaise 12.00

SIDE ORDERS

Chips 3.70
Skinny fries 3.70
Sweet potato fries 4.20
Vegetables 3.95
Side salad 4.00
Battered onion rings 3.20
Coleslaw 2.40
Garlic bread 3.75
Cheesy garlic bread 3.95
Buttered new potatoes 3.70

DESSERTS & SUNDAES

Spotted dick 6.00
with custard or ice cream

Deep filled apple pie 5.25
custard or ice cream

Rich chocolate fudge cake 6.25
clotted cream ice cream

Mixed ice cream 5.95
3 scoops with various

Chocolate sponge 5.75
custard or ice cream

Special cheesecake of the month 6.95

Cheese & biscuits 8.90
mature cheddar, creamy brie & stilton
with red onion chutney, celery, apple and crackers

BEVERAGES

Espresso 2.10
a small, strong black coffee

Americano 2.40
large black coffee

Regular coffee with milk 2.50

Cappuccino 2.80
espresso topped with hot milk and froth topped
with a chocolate sprinkling

Latte 2.80
mild espresso topped with froth

Mocha 2.80
like a latte with a hint of hot chocolate

Hot chocolate 3.10
with a marshmallow & cream

Liqueur coffee of your choice 4.70

Traditional English breakfast tea
Pot for 1 2.20 Pot for 2 3.75

PLEASE ASK FOR OUR DELICIOUS SPECIALS MENU