

# PIER HOTEL RESTAURANT 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.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts, just ask one of our team members.  
All prices include VAT @ 20%

## STARTERS

<b>Fresh bread</b> (per person) olive oil & balsamic vinegar	5.00
<b>Chefs selected soup of the day</b> piping hot & full of flavour, served with rustic bread	6.00
<b>Duck gyoza</b> japanese style dumplings, asian slaw & plum sauce	6.50
<b>Trio of chicken, duck &amp; pork liver pate</b> focaccia croutes & fig relish	7.75
<b>Chargrilled halloumi</b> beef tomatoes, balsamic glaze & pesto	7.75
<b>Thai crab cakes</b> asian slaw, sticky honey & sweet chilli sauce	7.95
<b>Prawn &amp; crayfish salad</b> (main) 11.95 - marie-rose sauce, wholemeal bread & butter	8.00
<b>Smoked scottish salmon</b> (main) 13.00 - capers & olive bread	8.00

## MAIN COURSE

see also seafood & vegetarian section

<b>Pan fried pork loin in a tomato, mushroom, garlic, shallot &amp; basil sauce</b> mozzarella cheese, grilled capsicum & crushed potatoes	13.75
<b>Roast of the day</b> roast potatoes, chefs vegetables of the day & battered pudding	13.00
<b>Lamb cutlets, grilled pink</b> marinated in cider, scallions and bacon, rosemary, garlic, minted peas & sautéed potatoes	16.50
<b>Steak and ale pie</b> short crust pastry, mash potatoes, green vegetables & carrots OR chips & peas	13.00
<b>Butterfly chicken with hickory smoked BBQ sauce, smoked bacon &amp; mature cheddar</b> sweet potato fries, asian slaw & corn on the cob	16.50
<b>Italian lasagne</b> favourite 3 layers of pasta, tender ground beef & creamy sauce topped with melted mozzarella & served with garlic bread	12.25
<b>Spinach and ricotta cannelloni</b> garlic bread	12.50
<b>Spicy singapore noodles</b>	11.00
<b>with chicken</b>	13.50
<b>with beef strips</b>	14.00
<b>with tiger prawns</b>	15.95

## FROM THE GRILL STEAKS

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

<b>10oz rib eye</b>	22.00
<b>8oz sirloin</b>	22.00
<b>Pork loin steak</b>	13.75
<b>Add a sauce to your steak</b> peppercorn, rich red burgundy or blue cheese sauce	3.00
<b>Add tiger prawns in garlic butter</b>	7.00
<b>Gammon steak</b> free range fried egg, spinach and saute potatoes	15.00

## BURGERS

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

<b>Standard burger</b>	11.75
<b>Mature cheddar</b> add bacon	12.00 0.95
<b>Pier deluxe</b> mature cheddar cheese, bacon, bbq sauce, onion rings, flat mushroom & free range egg	16.50
<b>Chicken burger</b> crispy battered chicken breast with sweet chilli sauce	13.00
<b>Butternut squash, goats cheese &amp; beetroot burger</b>	12.50
<b>Double your burger for an extra</b>	3.95
<b>Add a sauce</b> peppercorn, blue cheese or burgundy sauce	2.00
<b>Add tiger prawns in garlic butter</b>	7.00

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

# FRESH FISH & SEAFOOD

Traditionally hand beer battered with chips, peas and tartare sauce  
OR grilled with lemon parsley butter, new potatoes and fine beans  
where possible we source local & sustainable produce, may contain small bones

Cod fillet	13.25	Plaice	13.25	Skate wing	16.75
Fried wholetail scampi					11.95
chips, peas and tartare sauce					
Poached fresh scottish salmon					13.50
hollandaise sauce, new potatoes and fine beans					
Seafood fettuccine, smoked haddock, tiger prawns, crayfish & mussels					15.50
garlic, mushroom, shallot, tomato & basil sauce and a slice of garlic bread					
Stir fried spicy singapore noodles & tiger prawns					15.95
with steamed baby spinach leave and noodles					
Cold seafood platter					16.00
smoked salmon, smoked trout, king prawns and mussels with granary bread					
Smoked scottish salmon		(main) 13.00	-	8.00	
capers and olive bread					

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					12.50
Spinach and ricotta cannelloni					12.50
with garlic bread & side salad					

# VEGAN

Vegan penang curry					11.95
A spicy coconut sauce with cauliflower, green beans, mange tout and peppers with steamed patna rice					
Vegan red pepper, aubergine, bean chilli and rice					11.50
Black bean and broccoli jambalaya					10.75

# SEASONAL SALADS

Pier garden salad bowls					9.50
cherry tomatoes, mixed leaves, sprouting broccoli, fine beans, cucumber, peas, honey & mustard dressing					

Add:

Poached scottish salmon					13.50
Ham & Turkey					14.50
Smoked trout & toasted almonds					14.50
Tuna & mayonnaise					12.50

Chicken and chorizo caesar					13.50
baby gem lettuce, cherry tomatoes, crouton, parmesan shavings and caesar dressing					

# SIDE ORDERS

Chips	4.00
Skinny fries	4.00
Sweet potato fries	4.20
Vegetables	4.50
Side salad	4.50
Battered onion rings	3.50
Asian slaw	3.50
Garlic bread	3.75
Cheesy garlic bread	4.00
Buttered new potatoes	4.00

# DESSERTS & SUNDAES

Gooseberry & apple treacle crumble with custard or ice cream	6.00
Deep filled apple pie with custard or ice cream	5.50
Rich chocolate fudge cake clotted cream ice cream	6.25
Mixed ice cream 3 scoops with various	5.95
Strawberry meringue sundae	6.75
Special cheesecake of the month	6.95
Cheese & biscuits mature cheddar, creamy brie & stilton with red onion chutney, celery, apple & crackers	9.00

# BEVERAGES

Espresso a small, strong black coffee	2.10
Americano large black coffee	2.40
Regular coffee with milk	2.50
Cappuccino espresso topped with hot milk and froth topped with a chocolate sprinkling	2.80
Latte mild espresso topped with froth	2.80
Mocha like a latte with a hint of hot chocolate	2.80
Hot chocolate with a marshmallow & cream	3.10
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