

# PIER HOTEL RESTAURANT MENU

## STARTERS

Chefs selected soup of the day <b>v</b> piping hot & full of flavour, served with rustic bread	6.00
Duck and Orange liver pate plum chutney, hot buttered toast	7.25
Prawn & crayfish salad marie-rose sauce, wholemeal bread & butter	main 13.00 starter 9.00
Smoked scottish salmon capers and granary	main 13.00 starter 8.95
Whole large Prawns sautéed in garlic butter with rustic bread	main (9) 12.30 starter (6) 8.25
Crispy Breaded Mushrooms <b>v</b> aioli dip, salad garnish	6.50
Mixed Seafood Salad prawns, calamari, mussels, olive oil, lemon and capers	8.75
Filo Prawns sweet chilli dip, salad garnish	£7.50
Deep Fried Whitebait tartare sauce	7.50

## FRESH FISH & SEAFOOD

Cod fillet Battered with chips, garden peas and tartare sauce	13.25
Grilled skate wing with caper butter, new potatoes and fine green beans	15.25
Fried wholetail scampi chips, peas and tartar sauce	12.75
Poached fresh scottish salmon hollandaise sauce, new potatoes and fine beans	13.95
Stir fried spicy singapore noodles & tiger prawns	15.50
Cold seafood salad prawns, calamari, mussels, olive oil, lemon and capers	starter 8.75 main 13.25
Smoked scottish salmon capers and granary	starter 8.95 main 13.00
Panfried seabass fillet with chargrilled peppers, tomato and basil sauce, crushed new potatoes and fine beans	13.75
Whole large prawns sautéed in garlic butter with rustic bread	starter (6) 8.25 main (9) 12.30

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 busy 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.

## MAIN COURSE

Roast of the day roast potatoes, chefs vegetables of the day & battered pudding	13.00
Lamb cutlets, grilled pink marinated in cider, scallions and bacon, rosemary garlic, minted peas & sautéed potatoes	16.50
Steak and ale pie short crust pastry, mash potatoes & vegetables OR chips & peas	14.00
Hunters chicken <b>gf</b> topped with bacon, bbq sauce, melted cheese, sweet potato fries, coleslaw and corn on the cob	15.75
Italian lasagne favourite 3 layers of pasta, tender ground beef and creamy sauce topped with melted mozzarella and served with garlic bread	12.95
Sirloin steak peppercorn sauce, mushroom, tomato and chunky chips	21.75
Spinach and ricotta cannelloni <b>v</b> garlic bread	12.95
Spicy singapore noodles <b>v</b> with chicken	11.50 14.75
with tiger prawns	15.50
Penang curry <b>vg</b> a spicy coconut sauce with cauliflower, green beans, mange tout, and peppers with steamed coconut rice	12.95
Roasted vegetable lasagne <b>vg</b> salad garnish	12.95

TURN MENU FOR;  
BURGERS, SALADS,  
SIDE ORDERS & DESSERTS

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## 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, chips and coleslaw

Standard burger	12.95
with peppercorn sauce	13.50
Monteray jack cheeseburger	13.50
Pork and apple burger fried egg, brioche bun, lettuce, tomato, onion, salad garnish & coleslaw	12.95
Chicken burger crispy battered chicken breast with sweet chilli sauce	13.75
Goats cheese, beet, squash burger <b>v</b>	12.50
Double your burger for an extra	3.95

## SUMMER SALADS

Summer salad iceberg lettuce, tomatoes, red onion, mixed peppers, cucumber and radishes <b>vg</b>	10.50
Add:	
Feta cheese, sundried tomatoes & black olives	14.50
Smoked salmon & cream cheese	15.25
Home cooked Yorkshire ham and pickle	13.50
Prawn and crayfish, marie rose sauce	14.25

## PLEASE ASK FOR OUR DELICIOUS SPECIALS MENU



**v** = Vegetarian   **vg** = Vegan   **gf** = Gluten Free

## SIDE ORDERS

Chips <b>vg</b>	3.75
Skinny fries <b>vg</b>	3.75
Sweet potato fries <b>vg</b>	4.00
Vegetables <b>vg</b>	4.25
Side salad <b>vg</b>	4.25
Battered onion rings <b>vg</b>	3.50
Coleslaw	3.00
Garlic bread	3.75
Cheesy garlic bread	4.25
Buttered new potatoes	4.00

## DESSERTS & SUNDAES

Treacle Tart custard or ice cream	6.50
Deep filled bramley apple pie custard or ice cream	6.50
Rich chocolate fudge cake and vanilla ice cream <b>gf</b>	6.50
Mixed ice cream 3 scoops with various flavours	6.50
Lemon meringue sundae <b>gf</b>	6.50
Strawberry cheesecake	6.50

## BEVERAGES

Espresso a small, strong black coffee	2.00
Americano large black coffee	2.30
Regular coffee with milk	2.40
Cappuccino espresso topped with hot milk and froth, topped with a chocolate sprinkling	2.70
Latte mild espresso topped with froth	2.70
Mocha like a latte with a hint of hot chocolate	2.70
Hot chocolate with a marshmallow & cream	3.10
Liqueur coffee of your choice	4.50
Traditional English breakfast tea	Pot for 1 - 2.10 Pot for 2 - 3.65