



THE PIER HOTEL
BAR & RESTAURANT

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 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.

STARTERS

Chefs roasted root vegetable soup piping hot & full of flavour, served with malted bloomer bread (v)	£8.95
Sauteed chicken livers finished in a pernod sauce served on a rustic garlic crostini	£9.95
Smoked & lightly spiced fried chicken wings (6) bbq sauce, salad garnish (gf)	£10.25
Duck liver pate toasted malted bloomer bread, apple & plum chutney	£11.50
Grilled flat portobello mushroom flat mushroom topped with blue cheese, onion, herbs and breadcrumbs rocket salad & balsamic glaze (v)	£10.95
Beetroot & sweet potato falafel bites (vg) (gf) mango chutney (v, vg, gf)	£10.50

SEAFOOD STARTERS

Beer battered cod goujons salad garnish, tartare sauce & lemon wedge	£10.75
Deep fried whitebait salad garnish, tartare sauce & lemon wedge	£10.15
Pier atlantic prawn salad marie-rose sauce, salad garnish & buttered malted bloomer bread	£13.50
Smoked scottish salmon lemon wedge, capers and malted bloomer bread	£14.95
Whole large shell on tiger Prawns (6) sauteed in garlic butter with malted bloomer bread	£15.95

MAIN COURSE

Roast of the day roast potatoes, chefs vegetables of the day and battered pudding	£20.75
Steak and ale pie short crust pastry & gravy mash potatoes, green vegetables & carrots OR chips & peas	£22.00
Sirloin steak blue cheese or peppercorn sauce, mushroom, tomato and chunky chips (gf with no blue cheese sauce)	£30.00
Hunters chicken butterfly breast of chicken, hickory smoked BBQ sauce, smoked bacon, monteray jack cheese, sweet potato fries, coleslaw and corn on the cob (gf)	£23.95
Italian lasagne favourite 3 layers of pasta, tender ground beef and creamy sauce topped with melted mozzarella and served with garlic bread & salad garnish	£21.00
Grilled gammon steak pineapple ring, fried egg, tomato, chips & peas (gf)	£20.50
Beef chilli con carne, rice & tortilla chips sour cream (gf)	£20.65
Pear, walnut, blue cheese, grapes & mixed leaf salad (v)	£17.95

BURGERS

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

Standard burger	£18.95
Monterey jack cheeseburger	£20.60
Deluxe burger stacked with cheese, bacon, bbq sauce, onion rings, flat mushroom & an egg	£23.50
Chicken burger crispy battered chicken breast with sweet chilli sauce	£20.00
Plant based burger (v, vg) (vegan sourdough bun)	£19.95
Double your burger for an extra	£5.00
Add chilli con carne	£5.00
Add peppercorn sauce	£3.00

V = Vegetarian VG = Vegan GF = Gluten Free



FRESH FISH & SEAFOOD

Cod fillet	£19.95
battered with chips, garden peas and tartare sauce	
Small fillet of cod	£14.75
chips, garden peas & tartare sauce	
Fried wholetail scampi	£20.25
chips, garden peas and tartare sauce	
Whole large shell on tiger prawns	starter (6) £14.50
sautéed in garlic butter malted bloomer bread	main (10) £23.25
Baked whole Narborough trout	£25.00
rubbed with olive oil, roasted garlic, parsley & dill served with sauteed swiss chard & peas, new potatoes and a shallot, caper, white wine and sweetcorn butter sauce	

VEGAN & VEGETARIAN

Plant based burger	£19.95
sourdough bun, salad garnish, coleslaw & chips (v)	
Double your burger for an extra (v)	£5.00
Roasted vegetable vegan lasagne (vg)	£18.50
salad garnish	
Roasted vegetable lasagne	£22.75
salad garnish, cheese & garlic bread (v)	
Spinach & ricotta cannelloni	£21.00
garlic bread (v)	
Tagine – tomato based	£19.95
squash, cranberry, red onion and chickpeas with couscous (v, gf)	
Penang curry	£18.95
spicy aromatic coconut sauce, cauliflower, green beans & mange tout, peppers & steamed coconut rice (vg)	
Add to your curries	
prawns £6.50 - chicken £4.95	
Pear, walnut, blue cheese, grapes & mixed leaf salad (v)	£16.95

WINTER WARMERS

Beef bourguignon	£21.50
braised beef in red wine with shallots, garlic, button mushrooms, bacon lardons & mashed potato (gf)	
Chefs curry of the day	See specials for price
Shepherd's pie	£17.75
peas & carrots (gf)	
Calves' liver & bacon	£19.75
creamy mash and onion gravy	
Chicken casserole	£20.95
Slowly cooked chicken thighs with celery, mushrooms, carrots, leeks & served with creamy mash OR new potatoes (gf)	

SIDE ORDERS

Chips (v, vg)	£5.30	Coleslaw (v)	£3.80
Skinny fries (v, vg)	£5.30	Garlic bread (v)	£5.20
Sweet potato fries (v, vg)	£5.95	Cheesy garlic bread (v)	£6.20
Vegetables (v, vg)	£4.95	Buttered new	
Side salad (v, vg)	£5.30	potatoes (v)	£4.95
Battered onion rings (v)	£4.50	Olives (v)	£3.75

DESSERTS & SUNDAES

Pierbockerglory	£9.75
layers of ice cream, fruit, syrup and whipped cream, topped with a cherry and wafer	
Chocolate brownie sundae	£8.75
layers of chocolate brownie pieces, scoops of ice cream and rich chocolate fudge sauce	
Trio of ice creams	£8.00
Raspberry jam sponge	£8.50
custard or ice cream	
Key lime pie	£8.00
custard or ice cream	
Hot molten chocolate cake	£8.75
vanilla ice cream	
Caramel apple pie	£8.95
custard (gf)	
Cheesecake of the day	£8.75
custard or ice cream	
Crumble of the day	£8.00
custard or ice cream	

BEVERAGES

Espresso	£3.20
small, strong black coffee	
Americano	£3.70
large black coffee	
Regular coffee	£3.90
with milk	
Cappuccino	£4.10
espresso topped with hot milk and froth topped with a chocolate sprinkling	
Latte	£4.05
mild espresso topped with froth	
Mocha	£4.10
like a latte with a hint of hot chocolate	
Hot chocolate	£4.75
with marshmallows and cream	
Liqueur coffee of your choice	£7.80
Traditional English breakfast tea	Pot for 1 £3.60
	Pot for 2 £5.20