

Pier Point

RESTAURANT & BAR

DINNER MENU

Intros

SOURDOUGH OLIVE OIL & BALSAMIC £3.50 *V* / **PORK SCRATCHINGS WITH BBQ SAUCE** £3.50
BREADSTICKS & AIOLI £2.95 *V* / **MARINATED MIXED OLIVES** £2.95 *V, gf* / **HARISSA ROASTED NUTS** £2.95 *V, gf, N*

Starters

SOUP OF THE DAY with baked ciabatta & croutons **£6.25** *gf, V*
MOULES MARINIÈRE garlic, samphire, lemon, cream & white wine served with toasted ciabatta **£7.75** *gf*
CHARRED ASPARAGUS pancetta, poached egg & parmesan **£7.25** *gf*
BRIXHAM SCALLOPS pea purée, chorizo, chilli & micro cress **£9.95** *gf*
BAKED CAMEMBERT roasted tomatoes, onion jam & sourdough toast **£8.50** *gf, V*
CHARCUTERIE BOARD cured meats, Buffalo mozzarella, marinated vegetables, onion marmalade, pesto & toasted ciabatta **PER 1 £8.50 / PER 2 £14.50** *gf, N*

Mains

MOULES MARINIÈRE garlic, samphire, lemon, cream & white wine served with toasted ciabatta and fries **£16.95** *gf*
ROASTED COD LOIN lemon, garlic & oregano marinade, new potatoes, tender stem & watercress salad **£16.50** *gf, B*
WILD MUSHROOM RISOTTO grated Grana Padano, rocket & black truffle oil **£12.50** *gf, V*
SOY GLAZED BELLY PORK sesame, bok choy, confit shallot, ginger & sweet potato purée **£16.75** *gf*
PAN FRIED SEABASS spaghetti vongole, clams, chilli, parsley, garlic & white wine **£16.50** *B*
10oz CHAR GRILLED SIRLOIN STEAK grilled tomato, portobello mushroom, chunky chips & rocket **£21.95** *gf*
CATCH OF THE DAY Bay's battered local fish, fries, minted mushy peas & tartar sauce **£14.50** *B*
HAND PRESSED STEAK BURGER brioche roll, pickled vegetables, shredded gem, string fries, Cheddar & house dressing **£13.50** *gf*
Add bacon, black pudding or beer battered onion rings **£1.00** / *Add* chilli beef **£2.00** *gf*
SPINACH & CHICKPEA FALAFEL BURGER **£12.50** *V*
CHICKEN CAESAR SALAD with cos leaves, Parmesan, anchovies, croutons, capers and pancetta **£13.95** *gf*

Pizzas and Nachos

Our pizzas come on a freshly rolled 12 inch base with tomato sauce & mozzarella. We have 9 inch GF bases available

MARGHERITA mozzarella, tomato & basil **£9.95** *V*
DELI Parma ham, mushrooms, mascarpone & rocket **£12.50**
PEPPERONI tomato sauce, mozzarella & pepperoni **£11.50**
VEGGIE roasted aubergine, buffalo mozzarella, onion marmalade, rocket & truffle oil **£12.50** *V*
MEATY chipolte chicken, jerked ham, Italian sausage & roasted peppers **£12.95**
BAKED NACHOS mozzarella, spring onion, jalapeños, salsa, sour cream & guacamole **£8.50** *gf, V*
Add chilli beef **£2.95** *gf*

Sides

STRING FRIES £3.25 *V* **GARLIC FLAT BREADS WITH BALSAMIC GLAZE** £5.50 *V* **BEER BATTERED ONION RINGS** £3.50 *V*
CHUNKY CHIPS £3.95 *V* **ADD MOZZARELLA** £1.00 **SIDE SALAD** £3.50 *gf, V*
GARLIC & HERB DIP £1.00 *V*

Desserts

DARK CHOCOLATE BROWNIE salted caramel & honeycomb ice cream **£7.50** *V*
ELDERFLOWER CRÈME BRÛLÉE shortbread & fresh strawberries **£7.50** *gf, V*
TREACLE TART meringue, lemon curd & biscuit crumb **£7.50** *V*
LEMON & RASPBERRY CHEESECAKE meringue & lemon curd **£7.50** *V*
CHEESE BOARD – Devon blue, Cornish brie, mature Cheddar, Devon fire chutney, rye crackers & quince **£8.25**
TRIO OF DEVON ICE CREAM; Cornish fudge, chocolate flake **£5.95** *gf, V*
Flavours: dairy vanilla, double chocolate, strawberries & cream, toffee fudge, mint choc chip, honeycomb & caramel, rum & raisin
BERRY SORBET with fresh fruit **£5.25** *gf, V*

gf - this dish is available as gluten free on request with adaption, please inform your server
V - vegetarian / *B* - may contain small bones / *N* - contains nuts / Vegan menu available

Allergies & intolerances: if you have a food allergy, intolerance or sensitivity please let a server know before you select your food & we'll be able to suggest the best dishes for you & provide our allergies & intolerance information.
Please note: our dishes are prepared in areas where allergic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

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WINE LIST

White Wine

STYLE	155ML	250ML	70CL
1 CLOCKWORK RAVEN SAUVIGNON BLANC <i>South Africa</i> An off dry white wine that is clean as a whistle with vibrant acidity and reasonably intense aroma	£4.95	£5.95	£15.95
2 DOMAINE BOYAR DEER POINT CHARDONNAY <i>Bulgaria</i> A light bodied and gentle Chardonnay with melon and yellow plum aromas	£5.25	£6.25	£16.95
1 LYRIC PINOT GRIGIO <i>Venezie, Italy</i> A really characterful Pinot Grigio with tempting apricot, peach and melon fruit	£5.25	£6.25	£16.95
1 DROP DEAD GORGEOUS CHENIN BLANC <i>South Africa</i> A dry, mid bodied and vibrantly acid white wine with apple and quince aromas			£17.95
1 STELLAR RUNNING DUCK FAIRTRADE CHENIN BLANC /SAUVIGNON BLANC (ORGANIC) <i>Western Cape South Africa</i> Refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin			£18.95
1 REN SAUVIGNON BLANC <i>New Zealand</i> Zesty white with ripe tropical notes and a smooth palate			£24.95
2 HAHN CHARDONNAY MONTEREY COAST <i>USA, Monterey</i> Ripe green fruit aromas are followed by decent weight on the palate and good length			£29.95
1 POUILLY FUMÉ CHATELAIN <i>Loire, France</i> A very fine example of Pouilly Fume, with a real concentration of Sauvignon fruit			£36.95

Rose

STYLE	155ML	250ML	70CL
6 JACK & GINA ZINFANDEL ROSÉ <i>USA, California</i> Medium-sweet with delicious red fruit flavours and plenty of lively acidity	£5.25	£6.25	£16.95
1 STELLAR RUNNING DUCK FAIRTRADE SHIRAZ ROSÉ (ORGANIC) <i>Western Cape South Africa</i> Mid Pink rose, with plenty of ripe strawberry fruit flavours, and a dry finish	£5.45	£6.45	£17.95

Specials

PLEASE REFER TO OUR DAILY SPECIAL BOARDS FOR LIMITED WINE SPECIALS

Red Wine

STYLE	155ML	250ML	70CL
C DOMAINE BOYAR DEER POINT MERLOT <i>Bulgaria</i> An attractive but uncomplicated mid bodied red wine that shows dark fruit aromas	£4.95	£5.95	£15.95
C BRIGHTSIDE CABERNET SAUVIGNON <i>Spain</i> A mid bodied red wine that has plummy fruit and a reasonable grip of tannin	£5.25	£6.25	£16.95
C GRAPEFUL DEAD SHIRAZ <i>Australia</i> An off dry, mid bodied fruity red that is soft in acidity and tannin			£17.95
C FINCA DE ORO RIOJA <i>Spain</i> A surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas			£18.95
C ANDEAN VINEYARDS MALBEC <i>Argentina</i> A mid bodied and warming red wine that has a good attack of damson and spice aromas			£23.95
B WAIPARA HILLS PINOT NOIR <i>Otago, New Zealand</i> A good intensity of red berry fruit with a smooth mid-light bodied palate			£26.95
D CYCLES GLADIATOR ZINFANDEL <i>USA, California</i> A mid-full bodied red that shows plenty of raspberry, red plum and spice aromas			£27.95
C CHÂTEAU MARCADIS LALANDE DE POMEROL <i>France</i> A classic complex mid bodied Bordeaux red that has dark fruit, stylish oak and some savoury notes			£36.95

Sparkling

STYLE	75CL
1 TERRE SERENA PROSECCO BRUT <i>Italy</i> A crisp and dry Prosecco that has attractive youthful pear tart and banana aromas	£23.95
2 PONTE AURORA ROSÉ <i>Italy</i> Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé	£25.95

Champagne

STYLE	125ML	75CL
1 CHAMPAGNE MEDOT BRUT <i>Champagne, France</i> Light and fresh with delicate citrus notes and an elegant finish	£8.00	£29.00
1 MUMM CORDON ROUGE BRUT <i>Reims, France</i> Aromas of lemon and grapefruit combined with white fruits and tart apples bring freshness and liveliness to the wine		£39.00
3 TAITTINGER 'NOCTURNE' MOSAIC ROSÉ <i>Reims, France</i> Bright flamboyant pink with delicious aromas of summer pudding and a soft, mellow style		£55.00
1 BOLLINGER SPECIAL CUVÉE NV <i>Ay, France</i> Stylish and concentrated with quite a weight of Pinot fruit on the palate		£65.00
1 CUVÉE DOM PÉRIGNON <i>Epernay, France</i> Rich, dry and full flavoured. Consistently one of the world's finest Champagnes		£130.00



Wines by the glass also available as 125ml measures