

Pier Point

RESTAURANT & BAR

SUNDAY LUNCHEON MENU

While You Wait £3.50 EACH

CRISPY PIGS EARS, spiced apple puree *gf* / **SESAME PRAWN TOAST**, jalapeño mayo / **CHICKEN LIVER PARFAIT**, sherry jelly, crackers *gf*
ASPARAGUS, white bean & garlic hummus, spring onion, hazelnut pesto *gf, V* / **HOMEMADE FOCACCIA** & flavoured butters *gf, V*
SOURDOUGH, olive oil, balsamic *gf, V* / **MARINATED MIXED OLIVES** *gf, V*

Starters

HAM HOCK BALLOTINE, quail egg, apple, faux crackle, black pudding puree **£6.50** *gf*

CURRIED SCALLOPS with coconut & coriander dhal, apple salad **£9.95** *gf*

SAMPHIRE & SWEET POTATO PAKORA, date chutney, aioli **£6.25** *gf, V*

SMOKED DUCK, roasted figs, goats cheese mousse, mulled syrup **£7.25** *gf*

SOUP OF THE DAY served with croutons & ciabatta **£6.25** *V*

CHARCUTERIE BOARD - cured meats, buffalo mozzarella, marinated vegetables, onion marmalade, pesto & toasted ciabatta *gf, N*
for 1 person **£8.50** / for 2 people **£14.50**

Mains

WEST COUNTRY ROAST BRISKET & SIRLOIN OF BEEF, Yorkshire pudding, parsnip crisps, roast potatoes, cauliflower cheese, seasonal vegetables & gravy **£14.50** *GF*

GUEST ROAST OF THE DAY, Yorkshire pudding, parsnip crisps, roast potatoes, cauliflower cheese, seasonal vegetables & gravy **£14.50** *GF*

BOTH ROAST MEATS served with all the trimmings **£18.50** *GF*

CASHEW & ROOT VEGETABLE NUT ROAST, Yorkshire pudding, parsnip crisps, roast potatoes, cauliflower cheese, seasonal vegetables & gravy **£12.50** *VN*

PAN FRIED HALIBUT rainbow chard, fondant potato, seafood sauce **£16.95** *B GF*

8OZ BEEF FILLET, sautéed wild mushrooms, bearnaise sauce, triple cooked hand cut chips **£25.95** *GF*

ROASTED HEIRLOOM PUMPKIN RISOTTO, ricotta sage, chanterelles, truffle **£13.50** *UGF*

CATCH OF THE DAY award winning Bays battered sustainable fish, fries, minted mushy peas & tartar **£14.50** *B*

THAI INFUSED BRIXHAM CRAB CAKES tomato salsa, mango & chilli dressed salad **£13.95**

HAND PRESSED STEAK BURGER brioche roll, pickled vegetables, shredded gem, string fries, Cheddar & house dressing **£13.50**

HALLOUMI & AVOCADO BURGER brioche roll, pickled vegetables, shredded gem, string fries & house dressing **£11.50** *(V)*

ADD BACON, BLACK PUDDING OR BEER BATTERED ONION RINGS FOR £1 EACH / **ADD CHILLI BEEF £2**

Desserts

DARK CHOCOLATE DELICE, honeycomb, peanut brittle, yoghurt, raspberry sorbet **£7.50** *gf, V*

SEASONAL BERRY CRUMBLE, vanilla custard **£6.50** *V*

TREACLE TART lemon curd, meringue, raspberry espuma, berries **£7.50** *V*

TRIO OF DEVON VANILLA ICE CREAM with dark chocolate **£5.95** *UGF*

ARTISAN CHEESE BOARD, rye crackers, Devon Fire chutney & quince **£8.25** *V*

Sides suitable for one to two people £3.50 EACH

STRING FRIES *V* / **CHUNKY CHIPS** *V* / **SIDE SALAD** *UGF* / **SEASONAL VEGETABLES** *UGF* / **BEER BATTERED ONION RINGS** *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

WINE LIST

START YOUR DINNER WITH AN EXCEPTIONAL GIN

SALCOMBE GIN®

White Wine

STYLE	175ML	250ML	75CL
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	175ML	250ML	75CL
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



Red Wine

STYLE	175ML	250ML	75CL
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	125ML	75CL
1 TERRE SERENA PROSECCO BRUT <i>Italy</i> A crisp and dry Prosecco that has attractive youthful pear tart and banana aromas	£6.00	£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>Eprenay, 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