

Snacks

Basket of Bread & Balsamic Vinegar Oil	£3.50
Gordal Olives	£4.00
Habas Fritas	£1.50
Kikos	£2.00
Crispy Chick Peas	£1.50

Gin

Monkey 47 & Fever- Tree Tonic	£8.20
Whitley Neil Quince & Fever- Tree Tonic	£6.90
Benjamin Hall & Fever- Tree Tonic	£6.90
Tanqueray 10 & Fever- Tree Tonic	£8.90
Hendricks & Fever- Tree Tonic	£7.90

Starters & Small Bites

Pea & Pancetta Soup 64 Degree Hen's Egg & Truffle £5.95	Tuna Tartare Yellow Fin Tuna, Sumono Soy, Avocado, Sunomono, Wasabi Aioli & Masargo £7.00 *S*
Heirloom Tomato & Artichoke Bruschetta Avocado Puree, Basil, Marinated Heirloom Tomatoes With Artichoke Tapanade, Toasted Sourdough £6.00 *Vegan*	Tempura Cauliflower Watercress Ajo Blanco & Fresh Grated Señorío Cheese £5.50 *Veg*
Beer Battered Cod Cheeks Tartare Sauce & Pea Puree £6.50 *GF*	Duck Croquettes with Plum & Juniper Ketchup £6.00
Pan Seared Scallops Corn Puree, Pickled Walnuts & Jalapeño Oil £12.00	Roasted Bone Marrow Mushroom Duxelle, Parsley Salad & Bordelaise Sauce £12.00
Salt & Pepper Squid Served with Lime Aioli £8.50	Foie Gras & Chicken Liver Parfait Black Olive, Lemon, Date & Tamarind With Toasted Sourdough £8.00
Fritto Misto To Share Soft Shell Crab, Tempura Gambas, Beer Battered Cod Cheeks, Crispy Calamari, Crispy Cockles, Lime Aioli & Romesco Sauce £25.00 *N*	

Main Course

Pan Seared Bream Samphire, Chorizo and Squid Ink Emulsion, Saffron Potatoes & Crispy Cockles £14.50 *GF*	Half a Grilled Spring Chicken Asparagus, Roast Mushroom Gnocchi, Truffled Hen's Yolk & Roast Garlic Puree £15.00
Pan Roasted Trout British Peas, Fava Bean Falafel & Lemon Mouselline £13.00 *GF*	Vegan Bowl Fava Bean Falafel, Asparagus Spears, Crispy Chick Peas, Pickled Vegetables, Heirloom Tomatoes, Basil & Baba Ganoush £14.00 *GF* *Vegan*
Prawn Linguine Fresh Hand Rolled Linguine Pasta, Rich Prawn Bisque, Wild Atlantic Prawns & Chilli Oil £18.50	Tagliatelle Al Fresco Tagliatelle Pasta Lightly Tossed with Lemon, Artichoke Hearts, Spring Greens & Toasted Almonds £12.00 *Veg* *N*
Overnight Cooked Pork Belly Salted Caramel Apple, Celeriac Puree, Tender Stem Broccoli & Smoked Morcilla £16.00 *GF*	Wild Mushroom Risotto Roasted Wild Mushroom, Arugula Salad, Fresh Grated Parmesan Cheese & Pickled Enoki Mushroom £14.00 *GF* *Veg*

We cannot guarantee the absence of traces of nuts in our dishes. Please advise a member of staff if you have any particular dietary requirements. Full allergy data is available on request.

From the Grill

All dishes from the grill are served with Mache Lettuce, Roasted Garlic and one side dish.

Gloucestershire Old Spot Pork Tomahawk 14oz £16.50 *GF*	'Scotta Ditto' Welsh Lamb Chops Grilled and Glazed with Sticky Pomegranate Dressing £19.50 *GF*
Ribeye Steak 10oz/280g 28 Day Dry Aged Belted Galloway Almost "Nutty" Fat on this Cattle £27.00 *GF*	Yellow Fin Tuna Steak Sashimi Grade (Cooked Pink) 8oz £16.00 *GF*
Fillet Steak 8oz/226g 28 Day Dry Aged Longhorn Fillet This Large Beast has a Big Beef Flavor with a Fillet that melts like butter £30.00 *GF*	Jumbo Gambas Prawns Simply Grilled with Garlic Butter £15.50 *GF*
Sirloin Steak 10oz/ 280g This is a tender and well marbled steak cooked and served to your liking. £27.00 *GF*	Rare Breed Chateaubriand 21oz/ 600g To Share Served with a choice of two side dishes and one sauce. Cut From the Thick End of The Tenderloin, Similar in Flavour & Tenderness to The Fillet Steak £70.00 *GF*

Why not to add?

Seared Foie Gras 35g £10.50 *GF*	2 Jumbo Grilled Wild Prawns with Garlic and Parsley £10.00 *GF*	Tempura Soft Shell Crab £6.50
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Sauces

Peppercorn Sauce £3.50	Red Wine Jus £3.50	Chimichurri £3.00	Charred Onion Steak Sauce £3.50
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Sides & Add Ons

Dauphinoise Potatoes £4.00	Roasted Mushroom Gnocchi £4.00
French Fries £3.00	Creamed Spinach with Fried Burford Brown Hen Egg £3.50
Tender Stem Broccoli Sautéed with Chilli, Garlic & Lemon £3.00	

Salad

Heirloom Tomato Salad £4.90	Classic Caesar Salad £6.95
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Looking to book a venue for a special occasion?

Pier64 is fully licenced and have a private intimate dining room which can seat up to fifty guests. Located on the first floor and overlooking the Marina this exclusive room has its own private bar and private waiter service.

A optional 10% service charge will be applied to your bill, all of which goes to the staff.
GF Gluten Free, *Veg*- Vegetarian, *N*- Nuts, *S*- Sesame