

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

Soup of the Day
Served with Fresh Bread
£5.95

Beer Battered Cod Cheeks
Tartare Sauce & Pea Puree
£6.50

Pan Seared Scallops
Corn Puree, Pickled Walnuts & Jalapeño Oil
£12.00 *GF*

Salt & Pepper Squid
Served with Lime Aioli
£8.50 *GF*

Deep Fried Cauliflower
Watercress Ajo Blanco & Fresh Grated Señorío Cheese
£5.50 *Veg*

Duck Croquettes with Sweet Chilli & Hoisin Dip
With Cucumber and Spring Onion
£6.00 *S*

Chicken Liver Parfait
Black Olive, Lemon, Date & Tamarind With Toasted Sourdough
£8.00

Heirloom Tomato & Artichoke Bruschetta
Avocado Puree, Basil, Marinated Heirloom Tomatoes With
Artichoke Tapenade, Toasted Sourdough
£6.00 *Vegan*

Fritto Misso 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
£15.00

Roasted Hake
Sautéed Potatoes, Fennel and Citrus Dressing,
Charred Raddichio & Buttered Greens
£18.00 *GF*

Prawn Linguine
Linguine Pasta, Rich Prawn Bisque,
Wild Atlantic Prawns & Chilli Oil
£18.50

Overnight Cooked Pork Belly
Salted Caramel Apple Puree, Celeriac Puree, Tenderstem
Broccoli & Smoked Morcilla
£16.00 *GF*

Half a Grilled Spring Chicken
Asparagus, Roast Mushroom Gnocchi, Pickled Enoki Mushrooms
& Roast Garlic Puree
£15.00

Vegan Bowl
Falafel, Asparagus Spears, Crispy Chick Peas, Pickled
Vegetables, Avocado, Heirloom Tomatoes, Basil & Baba
Ganoush
£14.00 *GF* *Vegan*

Tagliatelle Al Fresco
Tagliatelle Pasta Lightly Tossed with Lemon, Artichoke Hearts,
Spring Greens & Toasted Almonds
£12.00 *Veg* *N*

Wild Mushroom Risotto
Roasted Wild Mushroom, Rocket Salad, Fresh
Grated Parmesan Cheese & Pickled Enoki Mushroom
£14.00 *GF* *Veg*

From the Grill

All our steaks are hand selected from local farms by our butcher, Barratt's Fine Meats.
All dishes from the grill are served with Mache Lettuce, Roasted Garlic and one side dish.

Pork Tomahawk 14oz
Cut from the middle of the loin and down through the rib.
It's tender and packed with flavor.
£16.50 *GF*

Ribeye Steak 10oz/280g
Best cooked medium to enhance richness of flavour &
tenderness.
£27.00 *GF*

Fillet Steak 8oz/226g
The leanest and the most tender of steaks cooked and served
to your liking.
£30.00 *GF*

Sirloin Steak 10oz/ 280g
Cut from the hip near the cows rear end, the Sirloin is tender
& well marbled.
£27.00 *GF*

'Scotta Ditto'
Welsh Lamb Chops grilled and glazed with sticky pomegranate
dressing.
£19.50 *GF*

Yellow Fin Tuna Steak Sashimi Grade
(Cooked Pink) 8oz
£16.00 *GF*

Jumbo Gambas Prawns
Simply grilled with garlic butter.
£15.50 *GF*

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?

Creamy Garlic Wild Mushrooms
£4.00 *GF*

2 Jumbo Grilled Wild Prawns
with Garlic and Parsley
£10.00 *GF*

Tempura Soft Shell Crab
£6.50

Sauces

Peppercorn Sauce
£3.50

Red Wine Jus
£3.50

Chimichurri
£3.00

Charred Onion Steak Sauce
£3.50

Sides & Add Ons

Dauphinoise Potatoes
£4.00 *GF*

French Fries
£3.00 *GF*

Tender Stem Broccoli Sautéed with Garlic & Lemon
£3.00 *GF*

Roasted Mushroom Gnocchi
£4.00

Creamed Spinach with Fried Egg
£3.50 *GF*

Onion Rings
£3.50

Salads

Heirloom Tomato Salad
£4.90 *GF*

Classic Caesar Salad
£6.95

Rocket and Parmesan Salad
£4.50 *GF*

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.