

## Snacks

Basket of Bread & Balsamic Vinegar Olive Oil	£3.50
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

Chicken Satay Skewers  
Pickled Asian Salad, Mango Chutney  
£6.95

Pan Fried Scallops  
Pea, Leek and Pancetta & Sweet Potato Puree  
£12.00

Sea Salt & Dried Chilli Flake Calamari  
Served with Sweet Chilli & Soy Sauce  
£8.50

Crispy Curried Cauliflower  
Beetroot Hummus & Salsa Verde  
£6.00

Deep Fried Brie  
Cranberry Sauce & Toasted Sourdough  
£6.00

Smoked Duck Salad  
Toasted Walnuts & Raspberry Dressing  
£6.00

Creamy Garlic Mushroom Bruschetta  
Balsamic Reduction  
£6.00

Heirloom Tomato & Peach Salad  
£6.50

## Main Course

Pier64 Burger  
Toasted Brioche Bun, Melted Swiss Cheese, Caramelised Onions, Pickle, French Fries & Homemade Coleslaw  
£12.00

Overnight Pork Belly  
Served with Blackberry and Cider Jus, Braised Red Cabbage & Mash  
£16.00

King Prawn and Chorizo Linguine  
£18.50

Roasted Hake  
Watercress Veloute, Crushed New Potatoes, Samphire & Saffron Beurre Blanc  
£18.00

Vegan Bowl  
Deep Fried Cauliflower, Asparagus Spears, Pickled Vegetables, Avocado, Heirloom Tomatoes, Basil & Baba Ganoush  
£14.00

Chicken & Red Pesto Tagliatelle  
Sun Dried Tomatoes & Spinach  
£16.00

Butternut Squash & Sage Risotto  
Served with Rocket Salad  
£14.00

Pan Fried Bream  
New Potatoes, Samphire & Saffron Beurre Blanc  
£16.00

## 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 Cherry Vine Tomatoes. and one side of your choice.

Char Grilled Lamb Cutlets  
£18.00

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

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

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

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

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

## Toppings

Caramelised Onions  
£3.00

Creamy Garlic Prawns  
£6.00

Blue Cheese  
£4.00

## Sauces

Peppercorn Sauce  
£3.50

Red Wine Jus  
£3.50

Diane Sauce  
£3.50

Blue Cheese Sauce  
£3.50

Garlic & Herb Butter  
£3.50

## Sides & Add Ons

Dauphinoise Potatoes  
£4.50

French Fries  
£3.50

Chunky Fries  
£4.00

Tender Stem Broccoli Sauteed with Garlic, Lemon & Fire Roasted Peppers  
£3.00

Creamy Garlic Wild Button Mushrooms  
£3.00

Garlic Bread  
£3.50

Cheesy Garlic Bread  
£3.50

Creamed Spinach with Fried Egg  
£3.50

Onion Rings  
£3.50

## Salads

Heirloom Tomato Salad  
£4.90

Classic Caesar Salad  
£4.90

Rocket and Parmesan Salad  
£4.50