

STARTERS

Homemade Portobello mushroom and tarragon pâté, melba toast and caramelised red onion chutney

Spicy, Korean style chicken, fresh daikon slaw, sticky chilli dressing

Butternut squash and coconut soup, watercress oil and parmesan

Pier Prawn Cocktail

MAINS

Ballotine of free-range chicken, savoy cabbage with smoked bacon, fondant potato and Romesco sauce

Sri Lankan flavoured local fish stew, shredded vegetables, fresh herbs, and rice noodles

Seared British rib-eye steak, creamed corn, winter greens with roasted garlic, brown butter mashed potato and Chimichurri sauce - £5 Supplement

Crisp confit duck leg, braised red cabbage, Puy lentils, wilted greens, and port wine jus

Toasted Golden Cross goat's cheese, shaved Brussels sprout salad, dried cranberries, and creamy maple syrup dressing

(Also available with a seared salmon fillet in place of the goat's cheese)

DESSERTS

Selection of seasonal desserts and Fuscuardi's gelato

Board of English cheeses with crackers and chutney - £2.50 supplement



THE PIER HOTEL

Please ask any member of staff for allergen information



CHILDREN'S MENU

Pasta bows with grated cheese, peas, and sweetcorn

Fish fingers, skinny fries, and peas

Sausages, chips, and broccoli

Chicken goujons, chips and ketchup

Vegetable crudites, salad and cocktail sauce



Selection of Fusciardi's ice creams and sorbets

Banana split



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