



THE PIER SALOON MENU

STARTERS

Potato velouté

Smoked cod, soft boiled egg, rock chives

San Daniele ham, handmade mozzarella

Cavolo nero pesto and bruschetta

Classic prawn cocktail

No messing

House Smoked Salmon

Capers, shallots

Crispy duck Asian salad

mango dressing, toasted cashews

Burrata and Cour di Bue tomato (v)

Purple basil, capers and cracked coriander seeds

MAINS

* Lobster : £9.00 surcharge

Beer battered Icelandic cod & chips

Mushy peas and tartare sauce

Barley & beetroot risotto (v)

Goats cheese, pickled walnuts

Tandoori fillet of hake

Kale and lime hollandaise

Fish pie-luxe

Lobster, hake, scallops, prawns & salmon

Harwich Lobster - medium*

Thermidor or Cold Poached

Dry aged pork cutlet

herb salad, fries and Nduja hollandaise

Organic free range chicken breast

sweetcorn puree, savoy cabbage, tarragon jus

Venison sausages

creamed potato, garden peas, crispy onions and red wine jus

DESSERTS

Sticky toffee pudding

sticky sauce, clotted cream

Bramley Apple and Blackberry Pie

Proper Custard

Cheese and biscuits

Ameretto Cheesecake

Cherry compote, Amaretti ice cream & toasted almonds

Belgian Chocolate Brownie

Pistachio ice cream and brittle



THE PIER

SALOON

A private dining space which can be hired for a lunch or dinner with friends, colleagues or for a special celebration.

HOW MANY ?

From 12 to 24

HOW MUCH ?

£75.00 room hire and £30.00 per head for three courses. A deposit of £75.00 is required to secure a booking.

HOW DOES IT WORK?

From the Saloon menu you, the host, may select two dishes plus the vegetarian per course from the Starters and Mains and two desserts plus the cheese course.

Pre-orders for each guest would be required, for the three courses, seven days before the event from the host's chosen menu, together with a table plan showing us who has ordered what.

Champagne and table wines also must be pre-ordered from our wine list. Bar drinks can be ordered on the day.

ANY SMALL PRINT ?

The Lobster. There is a £9.00 surcharge on this dish.

THE BILL. To be settled on departure.