

Soft Drinks

Orange / Apple / Cranberry	£2.30
Pepsi / Diet Pepsi / Orange Sunkist / Lemonade	£2.35
Sparkling Elderflower	£2.55
Ice Tea	£2.50
Still or Sparkling mineral water	£1.95
Appletiser	£2.50
Fentimans Ginger Beer	£2.65
J20 apple & mango	£2.50
J20 orange & passion fruit	£2.50
Tonic / Slimline Tonic 200ml	£1.45

Shmoo Milkshakes - Chocolate / Strawberry / Banana
Pint £3.25

Glass of milk	£1.95
Robinsons Lime, Blackcurrant or Orange cordial	£1.35

Beers, Lagers & Liders


Snowdon Craft Draught Lager	1/2 pint £2.00	pint £3.95
Peroni - Italy		btl £3.95
Guinness		pint £3.75
Magners cider		btl £4.25
Koppaberg mixed fruit		btl £4.50
Crabbies alcoholic Ginger beer		btl £4.35
<i>Great Orme Brewery, Llandudno</i>		
Draught Orme Bitter, traditional best bitter 4.2%	btl £3.95	
<i>Bottled Ales 500ml</i>		
Celtica: a light crisp ale 4.5%ABV	btl £4.25	
Welsh Black: smooth, rich coffee like finish 4.0%ABV	btl £4.25	


Spirits

Vodka / Bacardi / Gin / Whiskey	£3.00
Southern Comfort / Martini / Archers / Malibu	£3.00
Pimm's and garnish	£3.65
Single Malt Whiskey / Bourbon	£3.50
Aperitifs & Liqueurs:	
Baileys/Tia Maria/Disaronno/Cointreau/Sherry/Port	£3.50

Liqueur Coffees

Irish Coffee - Whiskey	£4.95
Gaelic Coffee - Bailey's	£4.95
Calypso - Tia Maria	£4.95

 Follow us on Facebook:
Pier House Cafe and Bistro

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@pierhousebistro

PIER HOUSE BISTRO

The Seafront, Beaumaris, Anglesey, LL58 8BS
pierhousebistro.com

01248 811055

For allergen advice please speak to your waiter

Pier House Wines

**Cuvée Jean Paul wine and Volandas wines are available
by the glass**

175ml £4.35 250ml £5.35

White Wine

1. Cuvée Jean-Paul Blanc de Blanc £15.95

France (1)

Fresh and zingy, quite dry and crisp with a clean fruit flavour.

2. Volandas Sauvignon Blanc £16.75

Chile (2)

On the dry side of medium dry, a very fresh and fruity Chilean white wine.

3. The Landings Colomard/Chardonnay £17.95

Australia (2)

Fresh, zippy and crisp dry Australian white wine.

4. San Giorgio Pinot Grigio £16.95

Italy (1)

A hint of nuts, apricots and cream on the nose, welcome and tantalize the taste buds.

Rosé Wine

5. Cuvée Jean-Paul Rosé £15.95

France (1)

Aromas of crushed red berries laced with an exotic twist. Instantly appealing. Soft berry flavours with a smooth yet textural finish. Easy drinking, fresh fruity dry Rosé.

6. Discovery Beach White Zinfandel £16.50

California (3)

Vibrant rosé coloured wine with sweet summer fruit flavours. Light, refreshing and easy drinking.

Red Wines

7. Cuvée Jean-Paul Rouge £15.95

France (C)

Smooth & satisfying red with rich ripe fruit & touch of spice.

8. Volandas Merlot £16.95

Chile (C)

A gentle textured red with nuances of black cherries & herbs.

9. The Landings Shiraz / Cabernet £17.95

Australia (C)

A smooth and easy drinking wine full of blackberry and plum fruit flavours with a tantalizing hint of spice.

10. Seniorial Rioja Tinto £18.25

Spain (C)

Lovely blackberry fruit with a hint of vanilla from some ageing in oak barrique.

Sparkling and Champagne

11. Prosecco Zonin N.V. £22.95

Italy (2)

20cl ¼ bottle £6.25

A really interesting Italian sparkling wine. A fragrant light juicy sparkler, with a surprisingly soft texture.

12. Gruet Champagne N.V. £29.95

France (2)

Gruet Brut has a high proportion of Pinot noir that gives this champagne a soft gentle flavour

**Red Wine (A) – (E) Denotes Light to Full Bodied
White Wine (1) – (9) Denotes Dry to Sweet**

VAT included in our prices at 20%

PIER HOUSE
BISTRO 

*Night
Menu*

...a special place to meet and eat...

Sharers & Grazers

Selection of locally **Baked Rustic Breads** with Olive oil and balsamic reduction for dipping (v) £5.25

Mixed marinated **Olives (v)** £4.50

Lemon and Herb **Hummus (v)** served with toasted wholemeal and white pitta bread £5.35

Sharing Deli Board a selection of the finest cured meats, cheese, mixed marinated olives, lemon and herb hummus served with rustic bread, olive oil and a balsamic reduction £11.95

To Start

Seared **King Scallops** with a carrot ambrosia, and our own homemade pesto £8.65

Tiger Prawn Sizzler, marinated in a chilli and a garlic oil, wok fried and served with rustic bread £6.50

Anglesey Lamb kofta, locally reared and spiced, served in a pitta pocket and homemade mint dip £6.75

Garlic **Mushrooms (v)** in a brandy, garlic and herb cream sauce and rustic bread £5.50

Calamari hand cut and in our own lemon and black cracked pepper flour served with aioli dip £6.25

Coated **Whitebait** with a homemade aioli dip and green leaf garnish £6.25

Devilled Sardines, whole sardines basted and grilled in our own devilled sauce with a green leaf garnish £6.25

Pier House **Prawn and Crayfish cocktail**, in our homemade sauce served with brown seeded bread £6.75

Chef's Homemade **Soup of the day** served locally baked stick bread and butter £5.25

Please ask our waiting staff for flavour of the day

Side Orders

Rustic garlic **Ciabatta** (4 slices) £3.75

Rustic garlic **Ciabatta with Cheese** (4 slices) £4.50

Homemade **Onion Rings** £3.50

Mixed leaf **Salad** £2.95

Chunky **Chips** £2.95

Chunky Chips **with cheese** £3.75

Fresh seasonal **Vegetables** £3.50

Coleslaw £1.65

Your business is our pleasure. Enjoy your meal!



Free Wi-Fi available on request



Please review us on Tripadvisor!

Mains

8oz Fillet of Anglesey & Caernarfonshire 28 day aged Beef
Cooked to your liking £23.50

8oz Rib Eye of Anglesey & Caernarfonshire 28 day aged Beef
Cooked to your liking £20.95

Add **Surf** - 3 king tiger prawns £3.65

*Both the above served with vine tomatoes,
flat mushroom & peppercorn sauce or red wine jus*

Steak, Ale and Mushroom Pie homemade with slow cooked Anglesey reared Beef in locally brewed Great Orme ale and topped with a puff pastry lid £11.75

Stuffed **Chicken Breast** succulent chicken breast, wrapped in parma ham and filled with our welsh rarebit and finished with a white wine and chive sauce £12.75

All above served with either chunky chips or baby new potatoes and a side salad or fresh vegetables

Slow cooked **Anglesey Beef brisket** served with a creamy parmesan mashed potato, fresh vegetables & a red wine, shallot and celery sauce £16.50

Anglesey **Lamb Shoulder** steak, served with a root puree, a port and rosemary jus, crushed new potatoes and fresh vegetables £17.50

Our own recipe **Welsh Beef Burger**, succulent welsh burger topped with welsh mature cheddar, chorizo, homemade chunky salsa, onion rings & finished with pickles; Served in a locally baked bap with chunky chips & a salad garnish £10.95

Add **SURF** to your burger... 3 tiger prawns £3.65

Mild **Chicken Curry** made in house with the finest of ingredients, served with basmati rice, naan bread & side pot of chutney £11.95

Homemade **Beef Lasagne** Anglesey beef in a rich tomato ragu, layered with pasta and topped with mozzarella, served with a tossed salad red onion coleslaw and garlic ciabatta £11.75

Homemade **Vegetarian Lasagne (v)** with layers of spinach, mushrooms & a rich tomato ragu, topped with mozzarella, served with a tossed salad, red onion coleslaw & garlic ciabatta £10.25

Basil & Pine Nut Pasta (v) Linguine tossed in our homemade basil pesto, crushed pine nuts & baby tomatoes £8.95

Add chicken £2.95

Vegan Stuffed Bell Peppers (v), with a hearty filling mixture of cous cous, tomatoes, beans and vegetables, served with a tossed mixed salad and homemade red onion coleslaw £9.25

Chicken Caesar salad. Succulent chicken breast, leaves, anchovies, parmesan, croutons & dressing £11.75

We are proud to support local producers and wherever possible endeavour to use ingredients sourced from local suppliers

Mains

Steamed Menai Mussels Finished in a creamy white wine sauce with locally baked bread
Starter £7.50
Main £13.50

Steamed Menai Mussels Finished in a chilli, lime and tomato sauce with locally baked bread
Starter £7.50
Main £13.50

Frutti De Mare A fine selection of prawns, mussels & squid, cooked with chillis, garlic and baby tomatoes, served on a bed of fresh linguine £12.95

Baked **Scottish Salmon**, Dijon and herb crusted with a white wine and chive sauce on a bed of wilted spinach and lemon crushed new potatoes £14.25

Scottish Haddock and spinach gratin, in a creamy parmesan sauce topped with a herb crust and grilled sliced tomatoes served with rustic bread £11.95

Pier House Haddock Fresh Scottish fillet coated in our very own gin & tonic batter, served with chunky chips and crushed garden peas £11.95

Sustainable Fish of the day, in our own gin & tonic batter, served with chunky chips & crushed garden peas £9.65

British Scampi 8 pieces of scampi with your choice of breadcrumb fusion or light batter, served with chunky chips and crushed garden peas £10.95

Local **Dressed Crab**, with a dressed mixed leaf salad homemade red onion coleslaw and local bread £14.95

Anglesey **Sea Bass** fillet, baked with 'baby' vine tomatoes, olives and pine nuts, served on a bed of cous cous with a green leaf salad £15.25

Anglesey Aquaculture's Award Winning sea bass is farmed just four miles away from here. It is the only farm of its kind in the UK that provides high quality, flavoursome and sustainable sea bass.

Children's Menu

All £4.95 and includes a Robinson's blackcurrant or orange cordial drink

Welsh pork **Sausages**

Chicken bites

Freshly battered **Fish Goujons**

Welsh Beef and Mushroom **Pie**

Scampi

Pasta Cheese Sauce with garlic bread (v)

Pizza:

Cheese & Tomato (v)

Cheese & Pineapple (v)

Cheese & Ham

All above are served with chips or mash and beans or peas

Vanilla **ice cream**, biscuit and sauce £1.95

Ask a staff member for colouring pencils!

*Please inform our staff if you have any dietary requirements.
For allergen advice please speak to your waiter*