

1 October to 30 November 2025

Tennerfest™

Menu

SMOKED SALMON AND CUCUMBER SALAD GF/DF

With Sriracha Aioli

ROASTED GARLIC AND BUTTERNUT SQUASH SOUP GF

Lightly Spiced, Flavourful Soup

SMOKED MACKEREL FISH CAKE

Poached Egg, Chilli & Spring Onion Jam

HAM HOCK TERRINE GFO/DF

With Piccalilli, Olive Oil Brushed Bread & Capers

SALT & PEPPER SQUID

Crispy Leaves, Mango Mayonnaise



BOUILLABAISSE SEAFOOD STEW GF/DFO

Authentic French Fish Stew, Flavourful Broth,

Served with French Beans

ASIAN GLAZED PORK BELLY GF/DFO

With Rice and Greens

MUSHROOM & VEGETABLE WELLINGTON V

Served with Vegetarian Gravy & Creamy Mash

BAKED CHICKEN CORDON BLEU

With Sautéed Vegetables & Hand Cut Chips

SLICED RIBEYE STEAK 300GR GF/DFO

Dauphinoise Potato, Onion Loaf & Spinach

5.00 Supplement



CHOCOLATE ORANGE TORTE GF/DF

With Fresh Berries, Chocolate Sauce & Vanilla Ice Cream

SELECTION OF CHEESE & BISCUITS GFO

Served with Red Onion Marmalade

CRANBERRY VODKA & YOGURT FOOL GF

Cranberry, Vodka and Orange Liqueur

DUO OF GUERNSEY ICE CREAM GFO

Fresh Berries & Tuiles Biscuits

V Vegetarian GF Gluten-free DF Dairy-free

GFO Gluten-free option DFO Dairy-free option

A 10% gratuity will be added to your bill, which is shared evenly among our staff. This is very much appreciated.

LUNCH

12 - 2pm

Two-Courses £26

Three-Courses £30

EARLY DINNER

5.30 - 6.30pm

Two-Courses £26

Three-Courses £30

DINNER

6.30 - 10pm

Two-Courses £30

Three-Courses £35

PIER17

RESTAURANT
BAR & TERRACE

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COCKTAIL HAPPY HOUR

Tuesday - Saturday • 4:00 PM - 6:30 PM

All the following cocktails for just **£7.95** each

*Espresso Martini • Gimlet • Tom Collins
Margarita • Cosmopolitan • Whiskey Mule*



Midnight Monkey

Indulgence in a glass. Velvety Baileys and decadent Baileys Lux Chocolate are blended with smooth banana liqueur and a drizzle of rich chocolate sauce. Creamy, dessert like and a little cheeky, it's the ultimate late-night treat.

BOTH FOR
£8.95
ALL DAY



Tokyo Iced Tea

A bold East-meets West twist on the classic iced tea. Fragrant jasmine tea and delicate lychee liqueur meet the herbal elegance of Martini Bianco, brightened with fresh lemon juice and finished with a splash of cola. Refreshing, floral, and lightly sweet, it's a perfectly balanced sip with a subtle sparkle.

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