

# The Porlock Weir Hotel

## Starters

Soup of the day (v), Homemade bread, farmhouse butter  
8.00

Black pudding scotch egg, homemade apple sauce, apple crisps  
9.50

Roasted chicken & apricot terrine, bacon jam, rye toasted  
10.00

Cured Seatrout, pickled red cabbage, crème fraiche, watercress  
10.00

Tiger prawns, lemon & garlic butter, chilli rice noodle salad, soy dressing  
9.50

Porlock oysters, shallot vinaigrette & samphire, dill oil  
3 for 9.00  
6 for 16.00

Cornish goats cheese mousse, heritage beetroot, red vine sorrel, truffle honey  
9.50

## Mains

Whole grilled Brixham catch of the day, fennel, tomatoes & pickled cucumber salad, herbed new potatoes  
19.50

Pan fried cod loin, curried puy lentils, charred lemon, raita  
20.00

Roasted seabass fillet, bacon & pea risotto, parsnip crisp, dill oil  
22.00

Five spiced little oak farm pork belly, watermelon, balsamic onions, heritage beetroot  
20.00

Confit duck leg, pack choy, rice noodles, kimchi  
21.00

Dartmoor beef, roasted shallots, chive, potato puree, braised savoy cabbage, pepper sauce  
25.00

Dartmoor beef burger, smoked bacon, monetary jack cheese, red cabbage slaw, hand cut chips  
17.50

Sweetcorn risotto, charred baby corn, crispy cavolo Nero, marinated feta  
19.00

### Allergens

If you have any dietary requirements including intolerances and allergens please inform a member of staff before you order