



The Porlock Weir Hotel

... the anchor of Exmoor

From The Kitchen

Grilled Porlock oysters

in garlic, pancetta and parmesan

3 for 8.50

6 for 14.50

Grilled vegetable, goats cheese salad (v)

olives & balsamic dressing

13.50

Mezze platter (v)

marinated olives, humus, focaccia, charred artichokes

13.50

Seafood platter

Grilled scallops, oysters, prawn rissole, Tiger prawns, citrus mayonnaise, crusty bread

17.95

Catch of the day cooked whole

New potatoes, burnt lemon, green beans & almond butter

17.95

Turkey & stuffing burger

Pig in blanked, cranberry mayo, fat chips

16.00

Pumpkin and sage risotto

Maple roasted seeds, artichoke crisps, parmesan

16.95

Allergens

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

Wood fired Pizzas

Traditional margherita (v)

homemade tomato sauce, creamy buffalo mozzarella

10.95

Exmoor garlic pesto (v)

garlic and pecorino pesto, mozzarella

10.95

Hawaiian

ham, pineapple, feta cheese

12.95

Durban Curry

curried beef minced, Mrs Ball's chutney, sliced banana

13.95

Mediterranean (v)

Sunblush tomatoes, olives, artichokes, goat's cheese

13.50

Smoked Salmon

Atlantic shrimp, smoked salmon, red peppers, Marie rose sauce

14.00

Meat Lover

chorizo, turkey, ham, curried beef mince, jalapenos

14.95

Sides

Side salad 4.50

Hand cut chips 4.50

Truffle parmesan chips 5.50

Seasonal vegetables 4.50

Basket of bread 4.50