



The Porlock Weir Hotel  
*... the anchor of Exmoor*

## Starters

### Homemade soup

Warm bread, farmhouse butter  
7.50

### Charred baby leeks

Cornish goats' cheese, garlic pangritata,  
brown butter dressing  
8.95

### Grilled Porlock oysters

in garlic, pancetta and parmesan  
3 for 8.50  
6 for 14.50

### Seared scallops

Curried cauliflower puree, black pudding,  
hazelnuts  
12.50

### Portuguese prawn rissoles

Saffron alioli, dressed watercress  
8.50

### Smoked chicken arancini

Truffle mustard, pickled mushrooms  
8.95

### Duck liver parfait

Pumpkin seed and cranberry crisp,  
bacon jam  
8.95

## Allergens

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

## Mains

### Catch of the day cooked whole

New potatoes, burnt lemon, green beans &  
almond butter  
17.95

### Pan fried wild seabass

Green vegetable risotto, crispy seaweed,  
toasted almonds  
18.50

### Grilled hake fillet

Brown shrimp & leek fricassee, roasted  
cauliflower, rainbow chard  
17.50

### Turkey & stuffing burger

Pig in blanked, cranberry mayo, fat chips  
16.00

### Sage roasted pork tenderloin

Sweet potato rosti, spiced red cabbage, red  
currant jus  
17.95

### Butcher Clive Downs rib eye steak (gf)

Mash potato, roasted shallots, mushrooms,  
green beans, pepper sauce  
25.95

### Braised Ox cheek

Celeriac & potato mash, roasted winter  
vegetables, red wine sauce  
18.50

### Pumpkin and sage risotto

Maple roasted seeds, artichoke crisps,  
parmesan  
16.95