

## From the kitchen

Exmoor venison spring roll, homemade chilli jam, watercress & radish (G, N) 9.50

Salt & pepper squid, tartare sauce, watercress, charred lemon (G, E, Mu, S) 10.00

Smoked haddock & mussel chowder, sourdough bread & butter (G, F, S, D, Mu) 10.50

Porlock Bay oysters, shallot vinaigrette & lemon (s)

3 - 14.00

6 - 24.00

Seafood platter

Grilled scallops, salt & pepper squid, Porlock Bay oysters, smoked salmon rillette, garden salad, tartare sauce, sourdough bread (G, F, S, D, Mu, E)

24.00

Mezze platter

Fried halloumi, roasted peppers & asparagus, marinated olives, hummus, caramelised onion flatbread, rocket, balsamic & olive oil (G, D, Mu)

22.00

Homemade curry, fragrant rice, poppadom, mango chutney (G, D) 18.50

Catch of the day, sauce gribiche, saffron potatoes, spring greens (F, E, Mu, D) 24.50

Fish & Chips (G, F, E)
Eat-in (mushy peas & tartare sauce included) - 17.50
Takeaway - 14.50

Porlock Weir burger, smoked bacon, caramelised onions & cheese, triple cooked chips, coleslaw (G, D, Mu, E)
20.00

Homemade pie, buttery mashed potato, spring greens and gravy (G, D) 22.50

Halloumi & asparagus salad, toasted pistachios, balsamic onions (D, N)

A discretionary 10% service charge will be added to tables of 8 or more



## **Wood Fired Pizzas**

Margherita pizza Homemade tomato sauce, mozzarella, basil I 2.95

Hawaiian pizza Roast ham, pineapple & feta cheese 14.00

Exmoor garlic pizza
Garlic & rocket pesto, mozzarella
12.95

Veggie pizza
Tender stem broccoli, roast peppers, garlic pesto & feta cheese
14.50

Pepperoni pizza Roast butternut & hot honey 14.00

Exmoor venison pizza, Balsamic onions, jalapenos, blue cheese dressing 14.50

## Sides

Truffle chips, parmesan & chives
7.95
Hand cut chips
5.95
Rocket, cherry tomato & parmesan salad
6.50
Bowl of marinated olives
5.95

## **Dips**

Hot honey mayo
BBQ mayo
Sriracha aioli
Sour cream & chives
2.50 each

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