



# The Porlock Weir Hotel

## From the kitchen

Tiger prawn cocktail, filo basket sriracha mayo,  
baby gem lettuce 10.50

Little Oak farm sausage & black pudding scotched egg,  
monkey gland sauce, watercress  
10.00

Salmon & cod fishcake,  
red pepper sauce, rocket & crispy capers  
10.50

Porlock Bay oysters, shallot vinaigrette & lemon  
3 – 14.00  
6 – 24.00

### Mezze Platter

Fried halloumi, roasted vegetables, marinated olives,  
hummus, caramelised onion flatbread, rocket, balsamic  
& olive oil  
22.00

### Seafood platter

Tiger prawn cocktail, Porlock Bay oysters, lemon garlic  
prawns, fishcake, dressed salad, shallot vinegar, tartare  
sauce  
25.50

Whole catch of the day, brown crab & chive butter,  
herbed new potatoes, sauteed green beans & almonds  
25.00

### Fish & Chips

Eat-in (mushy peas & tartare sauce included) - 17.50  
Takeaway - 14.50

Crispy turkey burger, hot honey glazed chipolata, treble  
cooked chips & coleslaw  
21.00

Home made pie of the day, buttery mashed potato,  
roasted vegetables, gravy  
22.50

Halloumi & tenderstem broccoli, salad croutons &  
pickled red onion  
19.00

## Wood Fired Pizzas

Margherita pizza  
Homemade tomato sauce, mozzarella, basil  
12.95

Hawaiian pizza  
Roast ham, pineapple & feta cheese  
14.00

Exmoor garlic pizza  
Garlic & rocket pesto, mozzarella  
12.95

Festive pizza  
Turkey, brie, cranberry & roast chestnuts  
15.50

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

Pulled Pork,  
Monkey gland sauce, red onions, jalapenos  
14.00

## 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

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

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