



The Porlock Weir Hotel

... the anchor of Exmoor

From the kitchen

Lemon garlic prawns, sourdough, salsa verdé
10.50

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

Salmon & cod fishcake,
dill Hollandaise sauce, dressed rocket
9.50

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

Handpicked Brixham crab,
grapefruit, curly endive, pickled cucumber
16.50

Mezze Platter

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

Seafood platter

Porlock Bay oysters, lemon garlic prawns, crab
bruschetta, fishcake, dressed salad, shallot vinegar,
tartare sauce
25.50

Whole catch of the day, herbed new potatoes, roasted
vegetables, tartare sauce
25.00

Fish & Chips

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

Hot honey chicken burger, American cheese, chips &
coleslaw
19.50

Boerewors roll, BBQ mayo, crispy onion, hand cut chips
15.95

Halloumi & roast vegetable 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

Garlic Pesto Chicken,
Onion marmalade & cherry tomatoes
14.50

Asian Duck
Five spice roast duck & hoisin sauce, spring onion
15.50

Veggie pizza
Courgette 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
Siracha aioli
Sour cream & chives
2.50 each

A discretionary 12% service charge will be added to the table

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