



The Porlock Weir Hotel

... the anchor of Exmoor

From The Kitchen

Honey & soy glazed chicken wings
Siracha mayo
9.00

Lemon & garlic tiger prawns
rice noodle & radish salad
Sesame dressing
9.50

Porlock bay oysters
Shallot vinaigrette & samphire, dill oil
3 for 9.00
6 for 16.00

Beetroot & walnut salad
Marinated feta, balsamic dressing
16.50

Prawn & Crayfish salad
Croutons, pickled cucumber, Bloody Mary dressing
18.00

Seafood Platter
Tiger prawns, Crayfish, oysters, whitebait, salad,
homemade bread & butter
19.00

Mezze Platter
Sweet potato, hummus, olives, balsamic onions, roast
peppers,
salad & home baked flat breads
17.00

Whole grilled Brixham catch of the day
Fennel, tomatoes & pickled cucumber salad, herbed new
potatoes
19.50

Five spiced little oak farm pork belly
Watermelon, balsamic onions, heritage beetroot
20.00

Porlock Weir beef burger
Topped with bacon jam, Monterey Jack, hand cut chips,
salad
17.50

Wood Fired Pizzas

Exmoor wild garlic pesto (v)
Garlic and parmesan pesto, mozzarella
12.00

Traditional margherita (v)
Homemade tomato sauce, mozzarella, basil
12.00

Hawaiian
Honey roasted ham, pineapple, feta cheese
14.00

Italian
Pancetta, salami, pepperoni, olives, roasted peppers
15.50

Courgette & Ricotta
Roasted peppers, mint
14.50

surf & turf
Prawn & pepperoni, fresh chilli, basil
15.50

BBQ chicken & jalapeno
Mushrooms, red onion
14.50

Sides

Truffle chips
6.50

Hand cut chips
5.00

Side salad
5.00

Bowl of olives
4.00

Bread basket
4.50

Allergens

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