



The Porlock Weir Hotel

... the anchor of Exmoor

STARTERS

Roasted Carrot & coriander soup crispy onions, crème fraiche 8.95

Little oak farm ham hock ballotine, apple ketchup, crispy hen's egg 10.50

Smoked Creedy carver duck breast, Som tam salad, crushed hazelnuts, chilli ginger dressing 11.00

Haddock & barbers cheddar scotched egg, saffron aioli, watercress & radish 10.50

Curried mackerel escabeche, shaved fennel, crispy seaweed 10.50

Porlock Bay oysters, shallot vinaigrette & lemon

3 - 12.50

6 - 23.00

Goat's cheese, roast beetroot, orange, chicory, fried sourdough 10.00

MAINS

Catch of the day, parsley & lemon butter, smoked paprika, fried potatoes & green beans 24.50

Baked cod loin, Portuguese rice, purple sprouting broccoli, Peri Peri sauce 26.00

Pie of the day, see server 20.00

12 hour braised ox cheek, buttery mashed potatoes, winter vegetables. red wine & treacle sauce 26.50

Maple glazed pork loin, roasted new potatoes, baby roots, mustard sauce 25.00

Confit chicken leg, warm salad niçoise, grain mustard dressing 23.50

Homemade beef burger, streaky bacon, cheese, tomato chutney, chips 20.00

10oz Rib Eye steak, creamy peppercorn sauce, truffle chips, rocket & tomato salad 33.00
supplement for Dine and stay offer

Baked butternut squash, fennel & orange salad, charred purple sprouting broccoli, harissa dressing 21.50

SIDES

Fine beans & purple sprouting broccoli with flaked almonds 5.50

Truffle chips with parmesan & chives 7.95

Rocket, cherry tomato & parmesan salad 5.95

Smoked paprika fried potatoes 5.50