



The Porlock Weir Hotel

...the anchor of Exmoor

Starters

Homemade soup

Focaccia, farmhouse butter

7.50

Wild mushroom & puff pastry tart

Celeriac puree, poached duck egg

8.95

Porlock bay oysters (gf, df)

pickled shallots and fresh lemon

3 for 8.00

6 for 13.95

Grilled scallops

Hogs Pudding, pear sauce, crispy sage leaves

11.95

Portuguese prawn rissoles

Saffron alioli, dressed watercress

8.50

Chicken & tarragon terrine

Piccalilli, brioche

8.25

Mergeuez sausage scotch egg

Tomato compote, crisp slaw

8.95

Allergens

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

Mains

Whole grilled catch of the day (gf)

New potatoes, burnt lemon & capers, pickled fennel

17.95

Soy & chilli salmon

Stir fried vegetables, braised Bok choy (Tofu option as vegetarian)

16.95

Pan roasted cod

White onion puree, parsley & potato dumplings, baby vegetables

17.50

Alentejo style prawns, squid & chorizo tagliatelle

Pickled red onions & rocket

17.00

Confit duck leg

Butterbean & root vegetable stew, smoked pancetta, kale

17.95

Butcher Clive Downs rib eye steak (gf)

hand cut chips, peppercorn sauce, seasonal greens

24.50

Fennel and sage porchetta

Potato terrine, red cabbage sauerkraut, bacon sauce

17.95

Roasted cajun aubergine

Butterbean, tomato & red pepper vierge, baby vegetables

16.50