



The Porlock Weir Hotel

... the anchor of Exmoor

From The Kitchen

Porlock Bay oysters

Shallot Vinaigrette, Lemon

3 oysters – 7.95

6 oysters – 13.95

Grilled vegetable, goats cheese salad (v)

olives & mint dressing

13.50

Asian crispy salmon salad

Chinese leaf, cashews, sesame soy dressing

14.95

Mezze platter (v)

marinated olives, humus, focaccia, charred artichokes

13.50

Seafood platter

smoked salmon, oysters, prawn rissoles, citrus mayonnaise,
crusty bread

15.95

Whole grilled catch of the day (gf)

new potatoes, burnt lemon & capers, pickled fennel

17.95

Butcher Clive Down's rib eye steak (gf)

hand cut chips, peppercorn sauce, and seasoned greens

24.50

Alentejo style prawns, squid & chorizo tagliatelle

pickled red onions & rocket

17.00

Allergens

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

Wood fired Pizzas

Traditional margherita (v)

homemade tomato sauce, creamy buffalo mozzarella

10.95

Exmoor garlic pesto (v)

garlic and pecorino pesto, mozzarella

10.95

Hawaiian

ham, pineapple, feta cheese

12.95

Durban Curry

curried beef minced, mozzarella balls, chutney, sliced

banana

13.50

Mediterranean (v)

grilled vegetables, artichokes, goat's cheese

13.00

Smoked salmon

Atlantic shrimp, smoked salmon, red peppers,

Marie rose sauce

14.00

Meat Lover

chorizo, chicken, ham, cured beef, minced jalapenos

14.95

Sides

Side salad (v)

4.50

Hand cut chips (v)

4.50

Seasonal greens

(v)

4.50

Basket of bread (v)

4.50