



The Porlock Weir Hotel

NIBBLES

Purple carrot hummus, red onion flatbread *(Se, G, D)*

7.00

Homemade focaccia, garlic & chilli dip *(G, Mu)*

7.00

Marinated olives

6.00

STARTERS

Homemade soup, parmesan tuille, truffle emulsion *(G, E, Mu)*

8.95

Porlock Bay oysters, cucumber, shallot & Granny Smith apple *(S)*

(3 – 14.50 or 6 –26.00) *

Soused mackerel fillet, fennel, grapefruit, Romanesco puree, pickled chilli & red onion *(D, F)*

15.00*

Portuguese style mussels, vinho verde & chorizo cream, homemade focaccia *(S, D, G)*

Starter - 11.00

Main – 21.00*

Autumn poultry terrine, balsamic shallots, chutney, toast *(D, G, Mu)*

11.50

Italian burrata, grilled figs, pistachios, hot honey, focaccia *(D, N, G)*

12.95

Seared king oyster mushrooms, pea puree, crispy shredded mushroom, pickled mushroom cap, soy & hoisin dressing *(So, D)*

11.95

supplement for special packages

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

G- gluten; N- nuts; D- dairy; F- fish; S- shellfish; Mu- mustard; Se- sesame; E- egg; So- soya; Cr- crustaceans



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MAINS

Whole grilled bay boat fish, new potatoes, roasted cherry tomatoes, fennel & peppers *(F, D)*
25.50

Saffron & thyme monkfish loin, Parmentier potatoes, broad beans, peas, mussel & seaweed butter sauce
(F, D, S)
28.00

Tiger prawn, basil & chilli linguine, cherry tomatoes, white wine cream *(G, Cr, D)*
23.50

Hungarian braised ox cheek paprikash, crushed new potatoes, winter kale *(D)*
26.50

Cape Malay guinea fowl supreme, apricot jus, spiced fondant potato, creamed spinach *(D)*
26.00

Westermill Farm Angus ribeye steak, bourbon garlic & blue cheese sauce, hand cut chips,
flat mushroom & cherry vine tomatoes *(D)*
35.00*

Homemade puff pastry pie, chive mash potatoes, winter vegetables, gravy *(G, D)*
24.00

Westermill Farm Angus beef burger, caramelised onion, blue cheese, hand cut chips,
red cabbage & radish slaw *(G, D, E, Mu)*
21.00

Beetroot & goat's cheese pithivier, creamed spinach, balsamic shallots *(G, D)*
24.00

SIDES

Roast winter vegetables, crispy onions *(G, D)*
6.00

Truffle chips with parmesan & chives *(D, Mu, E)*
7.95

Rocket, cherry tomato & parmesan salad *(D, Mu, E)*
6.50

Herb new potatoes *(D)*
6.50

supplement for special packages

A discretionary 10% service charge will be added to the bill for tables of 8 or more

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