



The Porlock Weir Hotel

NIBBLES

Tunisian roast peppers, pita bread *(G, D)*
7.00

Homemade focaccia, green olive tapenade *(G)*
7.00

Marinated olives
6.00

STARTERS

Homemade soup, salsa verde, croutons *(G)*
9.00

Porlock Bay oysters
Japanese dressing of sesame oil, rice vinegar, wasabi, nori, spring onion *(Se, S)*
(3 – 15.00 or 6 –27.00) *

Grilled scallops, pancetta, sherry vinegar & butter sauce, pangrattato *(S, D, G)*
16.50*

Bloody Mary prawn & crayfish cocktail, crispy wontons, sauce vierge *(Cr, G, F, Mu, E)*
10.50

Locally shot pheasant tenders, kimchi, lime aioli *(So, G, F, D)*
9.00

Wye Valley asparagus & focaccia Benedict, pickled red onion, poached egg *(G, D, E)*
11.50

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

Locally caught Fish of the Day, tartare sauce, new potatoes,
marinated fennel & pepper salad *(F, E, Mu)*
25.95

Pan fried hake, arroz de marisco (Portuguese seafood rice),
fine beans, bisque sauce *(F, S, Cr, D)*
27.50

Little Oak Farm pork belly, sherry vinegar & caper jus, boulangère potatoes,
cauliflower purée, asparagus *(D)*
27.00

Exmoor lamb rump, rosemary jus, roasted new potatoes, braised peas,
pancetta & gem lettuce *(D)*
28.50*

Westernmill Farm sirloin steak, wild mushroom & pepper sauce, roasted cherry tomatoes,
hand cut chips, rocket & parmesan salad *(D, Mu)*
35.00*

Partridge & chestnut mushroom rigatoni, white wine & cream sauce,
crispy pancetta, parmesan, sage *(D, G)*
23.50

Harrisa spiced squash, charred broccoli, vegan feta, pomegranate dressing *(Mu)*
21.00

SIDES

Spring greens, 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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