



The Porlock Weir Hotel

STARTERS

- Homemade soup, cheddar cheese straws, salsa Verde 8.95
- Smoked mackerel pate, marinated beetroot, Melba toast, watercress 9.50
- Chilli and lime Tiger prawns, crispy wontons, mango salsa 10.00
- Porlock Bay oysters, shallot vinaigrette & lemon* (3 – 14.00 or 6 –24.00) *
- Spiced venison croquettes, apricot chutney emulsion, lamb's lettuce 9.50
- Roast chicken terrine, spiced tomato chutney, sourdough 10.00
- Grilled goats cheese, onion marmalade pear and puff pastry croute 10.00

MAINS

- Whole catch of the day, preserved lemon emulsion, sauteed potatoes, rocket & olive salad 21.50
- Pan fried sea halibut sauteed potatoes, peppers, green beans, parsley and caviar sauce 23.50
- Pan fried cod loin, crab and chive risotto, baby spinach, crispy kale 22.50
- stuffed chicken breast, pancetta and shallot sauce, macaroni cheese, tender stem broccoli 22.50
- Oven roasted pork cutlet, potato terrine, red cabbage, Madeira jus 21.50
- Fillet of beef steak, triple cooked chips, stuffed field mushroom, Dianne sauce 31.50*
- Homemade pie, buttery mashed potato, winter vegetables and gravy 21.00
- Exmoor venison ragu, garden peas, tagliatelle pasta, parmesan cheese 21.00
- Butternut and chestnut Wellington, red pepper sauce, new potatoes, winter greens 21.00

SIDES

- Roasted vegetables & tender stem broccoli 6.00
- Truffle chips with parmesan & chives 7.95
- Rocket, cherry tomato & parmesan salad 6.50
- Herbed new potatoes 5.50

supplement for special packages

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

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