



# 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 pawns, crispy wontons, mayo 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
- Ham hock ballotine, piccalilli, sourdough, pea shoots 9.50
- Grilled goats cheese, onion marmalade pear and puff pastry croute 10.00

## MAINS

- Whole catch of the day, brown crab & chive butter, herbed new potatoes, sauteed green beans & almonds 25.00
- Pan fried sea trout sauteed potatoes, peppers, green beans, parsley and caviar sauce 21.50
- 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
- Sirloin steak, triple cooked chips, stuffed field mushroom, Dianne sauce 29.50\*
- Homemade pie, buttery mashed potato, winter vegetables and gravy 22.50
- Exmoor venison ragu, 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.