



# The Porlock Weir Hotel

## STARTERS

- Homemade soup, rosemary garlic croutons, salsa verde 8.95  
Spiced venison, croquettes, apricot chutney emulsion, chicory 9.50  
Ham hock & tarragon ballotine, homemade piccalilli, local sourdough 10.00  
Tiger prawn cocktail, filo basket, sriracha Marie rose sauce, baby gem lettuce 10.50  
Salmon & cod fishcake, tartare sauce, dressed rocket & crispy capers 10.50  
Goats cheese, pear & walnut tartine, pickled golden beetroot, hot honey 10.00

## MAINS

- Baked whole catch of the day, brown crab & chive butter, herbed new potatoes, sauteed green beans & almonds 25.50  
Prawn, crab & salmon tagliatelle, lemon garlic cream sauce, pickled courgette & parmesan 23.50  
Pan fried cod loin, spinach risotto, crispy leeks & salsa verde 24.50  
Pan seared Creedy Carver duck breast, red pepper sauce, caramelised onion rice, winter greens 28.00 \*  
Little Oak farm pork belly, sage & onion potato cake, celeriac puree, charred tender stem broccoli, cider jus 25.00  
Braised shin of Exmoor beef, truffle & potato puree, winter greens, roasted shallot sauce 26.50  
Homemade pie, buttery mashed potato, red cabbage, roasted vegetables and gravy 22.50  
Crispy turkey burger, hot honey glazed chipolata, triple cooked chips, coleslaw 21.00  
Chickpea & butternut tart, crispy sage, caramelised onion marmalade 22.50

## 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*