



The Porlock Weir Hotel

... the anchor of Exmoor

Valentine's Day Menu

STARTERS

Pan fried scallops, salt baked celeriac puree, pickled cucumber ribbons, apple crisps (S, D)

6 Porlock Bay oysters to share with various toppings hot & cold (S, D, So)

- *Vodka crème fraiche & lime*
- *Chilli soy gratin & pickled cucumber*
- *Shallot & apple vinaigrette*

Charcuterie board to share – selection of sliced Italian meats, feta stuffed pepper, olives, homemade focaccia (G, D)

Wild mushrooms & tarragon arancini, mushroom & shallot purée, braised fennel (G, D)

MAINS

18oz Porterhouse steak to share, parmesan gratin potatoes, peppercorn sauce, spinach & green beans, dressed salad (G, D, Mu)

Slow roasted Little Oak Farm pork belly, colcannon, winter greens, mustard sauce (D, Mu)

Pan fried fillet of hake, fricassee of peas & broad beans, parmentier potatoes, caviar & champagne sauce (F, D)

Roasted Harissa squash, charred tenderstem broccoli, vegan feta, pomegranate dressing (Mu)

DESSERTS

Chocolate sharing plate, warm chocolate fondant, chocolate torte & honeycomb, white chocolate mousse & raspberries, clotted cream ice cream (G, D, N)

Crème caramel, spiced biscuit, poached pear salsa (D, G, E)

Selection of West country cheeses, quince paste, grapes, chutney, crackers (G, D, N, E)

£75pp

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; Cr- crustaceans; V- vegan