

Porlock Pie Points West!

Exmoor just got even more famous when the BBC's Clinton Rogers from Points West dropped by the award-winning Luttrell Arms Hotel, Dunster. With a camera in tow of course!

The focus of the attention was on the new Porlock Pie made with Exmoor Venison, Exmoor Beast and Porlock Bay Oysters, created by our Head Chef Barrie Tucker. Naturally enough the original idea for using Oysters to create a distinctive pie, started off with a conversation in the bar!

After a few beers and a hand-written menu, the newly baked pies were presented to local food critics, media and volunteers from Porlock Bay Oysters. Together with the tasty filling encased in a buttery rich pastry, the new Porlock Pie is a fine example of locally sourced produce from Exmoor.

Porlock Bay Oysters, is the first Pacific Oyster site in England and Wales to have achieved the top A classification from the Food Standards Agency. And following the creation of a community interest company, Porlock Futures, they are now able to supply local restaurants and food outlets around Exmoor, which is excellent news for the region's top chefs.

The Luttrell Arms Hotel are proud to play their part in the continuing development of Porlock Bay, supporting food producers on Exmoor and providing their guests with new and innovative dishes on their menu.

The Luttrell Arms Hotel, 01643 821555 www.luttrellarms.co.uk