

SHARING BOARDS

Gordal olives (VE) (GF)	4.50
Homemade focaccia bread, olive oil (V)	4.50
The Weir platter – hummous, beetroot hummous, haloumi fries, cheese straws, Gordal olives, olive oil, bread (V)	22.50
Charcuterie board – selection of cured meats, cheese, bread, olives, hummous	25.00
Rock oysters, Champagne shallot vinegar (GF)	7.50/15.00/30.00
	(3) (6) (12)

SMALL PLATES

Classic Scotch egg, homemade brown sauce	7.00
Siracha glazed crispy chicken with kohlrabi slaw	8.00
Mac & cheese, slow-cooked pulled beef brisket	8.00
Salt & pepper tofu, spring onion, mixed leaves & chilli (VE) (GF)	7.00
Prawn, tomato, garlic & chilli bruschetta	8.50
Vegan Greek salad, garlic & basil oil dressing (VE) (GF)	7.50
Pea panna cotta, hand picked crab, toasted rye bread (GF)	8.50
Pan-seared mackerel fillet, beetroot & horseradish garnish (GF)	9.00
Pan-fried chorizo & chick peas, focaccia bread	8.00
Clam & smoked haddock chowder, toasted focaccia	7.50
Heritage tomato & mozzarella salad (V) (GF)	7.00
Salt & peppered squid, roasted garlic aioli (GF)	6.50

MAINS

Baked pepper stuffed with olives brown rice & herbs served with charred asparagus (VE) (GF)	14.50
Hay-buttered chicken ballotine wrapped in Parma ham sage & apricots filling, lakto potato, squash purée	15.50
Lightly curried cauliflower & carrot steak, cauliflower bahji, tandoori sauce (VE) (GF)	12.50
Pie of the day, creamed mash, greens & gravy	15.00
Beer battered fish & chips, mushy peas, tartar sauce	17.50
8oz ribeye steak, roasted plum tomato, mushroom & shallot, hand-cut chips, sauce of your choice (GF) (peppercorn (V) (GF), bearnaise (V) (GF), roquefort (V) (GF))	31.00
Slow cooked pork belly, seasoned mash, greens & burnt apple sauce (GF)	19.00
Chateaubriand served on hot plate, 500g so perfect to share served with two portions of hand-cut ships, sauce of your choice (peppercorn (V) (GF), bearnaise (V) (GF), roquefort (V) (GF))	65.00
Pan-seared stone bass fillet, pepper & sweetcorn spiced salsa, wild garlic aioli (GF)	23.50

SATURDAY NIGHT OFFER

Two ribeye steaks and a bottle of house wine just £59.00

BURGERS

Chargrilled chicken burger topped with tomato pesto & mozzarella, fries	14.50
House burger topped with smoked applewood cheese, onion, bacon, tomato relish, fries	15.50
Halloumi burger topped with grilled vegetables, beetroot hummus, fries (V)	13.50

(V) Vegetarian (VE) Vegan (GF) Gluten free available on request

BRUNCH

Tuesday-Saturday 11-2pm, Sunday 11-1pm. All brunch orders are served with tea or coffee (Americano, or flat white)

Full Irish breakfast – Cumberland sausage, plum tomatoes, Clonakilty white pudding, back bacon, mushroom, pot of baked beans, toast and two eggs (fried, scrambled or poached)	13.50
Vegetarian breakfast – vegetarian sausage, plum tomatoes, mushroom, pot of baked beans, toast and two eggs (fried, scrambled or poached) (V)	12.50
Eggs benedict – toasted English muffin, cooked ham, poached egg, hollandaise sauce	12.50

PIZZA

Our pizzas are served on a large wooden board. Our doughs are handmade using the finest Sicilian flour and virgin olive oil. Gluten free available upon request.

Margherita – simply mozzarella, tomato & fresh basil (V)	13.00
Pepperoni – double pepperoni, tomato & mozzarella	14.00
Funghi – mushroom, garlic butter, mascarpone, mozzarella (V)	13.00
Our speciality pizzas are finished with rocket and Gran Padano cheese.	
Bianci Funghi – button & wild mushrooms, ricotta, truffle oil, chives on mascarpone & garlic base (no tomato sauce) (V)	15.00
Chorizo & chilli garlic prawn – tomato, mozzarella, garlic butter, prawns, peppers, onion	16.50
Falafel, peppers, onion, pesto, mozzarella (VE)	16.00
Spicy BBQ beef brisket, caramelised onions & fried peppers, mozzarella	17.50

SIDES

Halloumi fries, sweet chilli dip (V) (GF)	5.50
Latke (crispy layered potato), parmesan shavings (V) (GF)	5.50
Hispi cabbage & tenderstem broccoli (VE)	5.50
Fries/hand-cut chips (VE)	4.00
Truffle & parmesan fries	4.50
Rocket & parmesan salad	3.50
Creamy mash	5.00

DESSERTS

White chocolate & rhubarb mousse	7.00
Eton mess (GF)	7.00
Chocolate brownie, salted caramel sauce, Jude's vanilla ice cream (V)	7.00
Plum & apple crumble tart with almond pastry, Jude's vanilla ice cream (V)	8.00
Jude's vegan ice cream 3 scoops (ask your server) (VE) (GF)	7.00
Cheese & biscuit board, chutney (GF)	11.50
Affogato vanilla ice cream & double shot of espresso (VE)	7.00
Liqueur affogato as above with a shot of Baileys, Kahlua, Disaronno or Cointreau (VE)	9.50

A service charge of 12.5% will be added to your bill. All prices include VAT. Dishes may contain nut traces. Please ask if you wish to see the allergens information.

THEWEIRBAR.CO.UK

Telephone: 020 8568 3600
22-24 Market Place · Brentford · TW8 8EQ

FOLLOW US   

CHAMPAGNE & SPARKLING

Prosecco Extra Dry, Canal Grando (VE)	125ml/bottle	7.25/30.75
Liboll' Spumante Rosé Extra Dry, Puglia, San Marzano		7.50/33.50
Chapel Down A Touch of Sparkle		8.50/41.50
Champagne Bernard Remy, Brut 'Carte Blanche' (VE)		10.00/56.00
Champagne Moët Chandon, Brut 'Imperial'		-/80.00
Champagne Dom Perignon		-/245.00

WHITE WINE

Trebbiano, Bianco d'Italia, Gran Fondo	175ml/250ml/bottle	6.05/8.25/24.00
Macabeo, 'Campules La Rubia', Yecla, Bodegas la Purisma (VE)		6.30/8.65/25.00
Chardonnay, Undurraga (VE)		6.90/9.85/28.75
Pinot Grigio, Venetie, Il Casone (VE)		6.95/9.95/29.00
Grenache Vioigner 'Le Campuget', Vin de Pays du Gard, Chateau de Campuget (VE)		7.05/9.65/28.00
Sauvignon Blanc, Marlborough, Bishops Leap		9.25/12.50/36.50
Albarino 'Ruta 49', Bodegas Vina Cartin (VE)		-/42.00
Chablis, Domaine Grand Roche		-/55.00
Sancerre, La Villaudiere		-/57.50

ROSE WINE

Pinot Grigio Blush, Delle Venetie, Novita	175ml/250ml/bottle	7.25/9.85/29.00
Rose 'Aumerade Style', Cotes de Provence, Chateau de l'Aumerade		10.35/13.50/40.00

RED WINE

Sangiovese-Longanesi, Rosso d'Italia, Gran Fondo (VE)	175ml/250ml/bottle	6.15/8.35/24.50
Monastrell-Tempranillo 'Campules El Moreno' Bodegas la Purisma (VE)		6.40/8.75/25.00
Merlot, Valle Central, Tierra Antica (VE)		6.75/9.15/26.50
Malbec, Mendoza, El Camino (VE)		7.10/9.75/28.50
Pinot Nero, Trevenetie, Sacchetto		8.25/11.30/31.75
Rioja Organic 'Primeur', Bodegas Ondarre (VE)		8.40/11.40/32.75
Los Intocables Black Malbec		-/34.00
Shiraz, Nagambie Lakes, Tahbilk		-/42.50
Pinot Noir 'Ad Hoc Cruel Mistress'		-/47.50
Chateau du Gravillon, Saint-Emilion		-/56.00

SWEET WINE

Late Harvest Sauvignon Blanc, Valle de Curico 37.5 cl, Vina Echeverria (VE)	50ml/Bottle	5.00/33.00
---	-------------	------------

NON-ALCOHOLIC WINE

Bottega Sparkling White 0.0 (VE)	175ml/250ml/bottle	3.60 (125ml)/-/ 18.50
Natureo Muscat Torres 0.5% (VE)		5.15/7.00/19.75
Natureo Rosada Torres 0.5% (VE)		5.15/7.00/19.75
Natureo Syrah Torres 0.5% (VE)		5.15/7.00/19.75

125ml servings available on request

CELLAR OFFERS

We have dug deep in the wine cellar and found the following offers – limited quantities available

CHAMPAGNE & SPARKLING

Champagne Gremillet Selection Brut, France (VE)	Bottle	52.00
Henners Brut, UK (VE)		54.00

WHITE WINE

Il Meridione Catarratto, Italy (VE)	Bottle	23.50
The Last Stand Chardonnay, Australia (VE)		28.75
Myth of Moto Nui Sauvignon Blanc, Chile (VE)		29.00

ROSE WINE

Ancora Pinot Grigio Rose, Italy (VE)	Bottle	27.75
Adobe Reserva Rose, Rapel Valley (Organic), Chile (VE)		31.25
Maison Boutinot Cuvée Edalise, Côtes de Provence Rose, France (VE)		40.00
Whispering Angel, Côtes de Provence Rose, France (VE)		47.50

RED WINE

Altano Rewilding Edition Douro, Portugal (VE)	Bottle	28.95
Les Volets Pinot Noir, France (VE)		32.75
Chateau Milon, Saint-Emilion Grand Cru, France (VE)		46.00

WHISKY

SINGLE MALT	25ml	
The Macallan Sherry Oak 12 YS		9.75
Glenmorangie 10 YS		4.25
Balvenie Caribbean Cask 14 YS		7.80
Laphoag 10 YS		5.65
Lagavulin 16 YS		8.40
Bushmill 10 YS		4.65
Highland Park 12 YS		4.65
BLENDED		
Johnnie Walker Black Label 12 YS		4.45
Chivas Regal 12 YS		4.35
Chivas Regal 18 YS		8.00
Nikka from the barrel		7.75
Nikka Coffey Grain		6.95
Suntory Hibiki Harmony		9.40
AMERICAN		
Jack Daniels		4.50
XR Old Forester Statesman		4.95
Whistlepig 10 YS		9.40
IRISH		
Jamesons		3.60
Redbreast 15 YS		9.75

COFFEE & HOT CHOCOLATE

All drinks can be served iced. We choose to work with local coffee houses.

Americano (black coffee)	2.00
Cappuccino	2.60
Latte	2.70
Espresso	1.80
Macchiato	2.00
Double Espresso	2.60
Luxury Hot Chocolate	3.60

LIQUEUR COFFEES

Served with whipped cream

Irish (Jameson)	8.50
French (Cointreau)	8.50
Café Royale (Courvoisier)	8.50
Italian (Amaretto)	8.50
Calypto (Kahlua)	8.50
Bailey's (Irish Cream)	8.50
Mexican (Reposado Tequila)	8.50

Oat, soya, almond and coconut milk available on request

TEA

The Kettle Shed – Biodegradable Tea Bags

Carrot Cake Tea	2.50
<i>Rooibos, cinnamon, carrot pieces, mallow flowers, almond slices, flavour – CONTAINS NUTS</i>	
Pure Mint Tea	2.50
<i>Just pure mint</i>	
Sleepy Head Tea	2.50
<i>Chamomile, elderflower, lavender</i>	
Lemon Zing Tea	2.50
<i>Ginger, lemongrass, lemon verbena</i>	
Tutti Frutti Tea	2.50
<i>Hibiscus, orange & lemon peel, papaya, passion fruit & pineapple pieces, corinths, rosehip, orange blossom, sugar, sunflower petals, flavours</i>	
My Precious Green Tea	2.50
<i>Chinese green tea</i>	
Bang On Breakfast Black Tea	2.50
<i>Assam, Sri Lankan, Chinese Keemun black tea</i>	
Epic Earl Grey	2.50
<i>Ceylon orange peoke black tea, red cornflowers, natural bergamot flavour</i>	