

SHARING BOARDS

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

STARTERS

Mac & cheese, slow-cooked pulled beef brisket	8.00
Pea panna cotta, hand picked crab, toasted rye bread (GF)	8.50
Pan-seared mackerel fillet, beetroot & horseradish garnish (GF)	9.00
Salt & pepper squid, roasted garlic aioli (GF)	6.50
Pan-fried king prawns marinated in harissa, focaccia bread	9.00
Baked onion tart, truffle whipped goats cheese (V)	7.00
Trio of smoked fish, lemon herb oil dressing, mixed garden leaves	8.00

SALADS

Heritage tomato & mozzarella salad (V) (GF)	7.00
Vegan Greek salad, garlic & basil oil dressing (VE) (GF)	7.50 / 13.00
Caesar salad with garlic croutons, anchovies, Parmesan cheese and anchovies dressing	13.00
– add chicken or prawns	+3.00

MAINS

Chargrilled spatchcock free range chicken marinated with chilli & herbs, served with coleslaw, charred buttered corn on the cob, fries served whole or half – perfect for sharing (GF)	28.00/15.00
Handmade pumpkin, sage & ricotta ravioli with pea & mint velouté (V)	13.50
Pan-seared stone bass fillet, pepper & sweetcorn spiced salsa, wild garlic aioli (GF)	23.50
Baked pepper stuffed with olives, brown rice, chilli & herbs served with charred asparagus (VE) (GF)	14.50
Lightly curried cauliflower & carrot steak, cauliflower bhaji, tandoori sauce (VE) (GF)	12.50
Beer-battered fish served with hand-cut chips, wedge of lemon, mushy peas, tartar sauce	17.50
Slow cooked crispy pork belly, creamy mash, tenderstem broccoli & burnt apple sauce (GF)	19.00
Chicken, mushroom & leek pie, creamy mash, greens & jus	15.00

BURGERS

Naked burger served with lettuce topped with smoked applewood cheese, onion, bacon, tomato relish & fries (GF)	14.00
Chargrilled chicken burger topped with tomato pesto and mozzarella & fries	14.50
House burger topped with smoked applewood cheese, onion, bacon, tomato relish & fries	15.00
Halloumi burger topped with grilled vegetables, beetroot hummus & fries (V)	13.50

STEAK

8 oz, 28 days aged rib-eye steak, roasted plum tomato, mushroom & shallot, hand-cut chips, sauce of your choice (GF) (peppercorn (V) (GF), bearnaise (V) (GF), roquefort (V) (GF))	28.00
Chateaubriand served on a hot plate, 500g so perfect to share served with two portions of hand-cut chips, sauce of your choice (GF) (peppercorn (V) (GF), bearnaise (V) (GF), roquefort (V) (GF))	65.00

SATURDAY NIGHT OFFER

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

BRUNCH

Tuesday-Saturday 11-2 pm, Sunday 11-1 pm. 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, Parma ham, poached egg, hollandaise sauce	12.50

PIZZA

Our pizza is served on a large wooden board. Our doughs are handmade using the finest Sicilian flour and virgin olive oil. Gluten free available on 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 & Gran Padano cheese	
Bianca funghi – button & wild mushroom, 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

Rocket & parmesan salad (V)	3.50
Buttered hispi cabbage & tenderstem broccoli (V)	5.50
Coleslaw (V)	3.00
Spicy rice (VE) (GF)	3.00
Buttered corn on the cob (V)	4.00
Mac & cheese (V)	3.50
Halloumi fries, sweet chilli dip (V) (GF)	5.50
Truffle & parmesan fries	4.50
Fries (VE)	4.00

DESSERTS

Eton mess served with English strawberries, fresh cream, meringue and blackberry coulis (GF)	7.00
Chocolate brownie, salted caramel sauce, Jude's vanilla ice cream (VE)	7.00
Raspberry & white chocolate parfait with berry coulis	7.00
Fresh summer fruit tart filled with Chantilly cream (GF)	7.50
Jude's vegan ice cream 3 scoops (ask your server) (VE) (GF)	7.00
English cheese with a selection of biscuits & spiced grape chutney (GF)	11.50
Affogato vanilla ice cream & double shot of espresso (VE)	7.00
Liqueur affogato as above with a shot of Bailey's, Kahlua, Disaronno or Cointreau (VE)	9.50

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

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

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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 Viognier '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
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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	Bottle	WHITE WINE	Bottle	ROSE WINE	Bottle
Champagne Gremillet Selection Brut, France (VE)	52.00	Il Meridione Catarratto, Italy (VE)	23.50	Ancora Pinot Grigio Rose, Italy (VE)	27.75
Henners Brut, UK (VE)	54.00	The Last Stand Chardonnay, Australia (VE)	28.75	Adobe Reserva Rose, Rapel Valley (Organic), Chile (VE)	31.25
				Whispering Angel, Côtes de Provence Rose, France (VE)	47.50

WHISKY

SINGLE MALT	25ml
The Macallan Sherry Oak 12 YS	9.75
Glenmorangie 10 YS	4.25
Balvenie Carribean 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
Calypso (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>	
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>	