



THE Weir
EST. 2002

Candy Cane Collins
Merry Kiss-Mas
£9.50

Polar Espresso Martini £9.50

House Mulled Wine £7.50

APPETISERS

Gordal Olives £4.50
Ve gf**

The Weir Platter -
hummus, halloumi fries,
whipped goats cheese,
parmesan cheese straws,
olives & bread
£23.50

Homemade rosemary,
sea salt & grape
focaccia bread & olive oil
£4.50

Rock oysters with
champagne shallot
vinegar and bloody Mary
sauce
3 - £9/6 - £18/12 -£36
gf**

STARTERS

Homemade duck spring roll served with a hoisin reduction £8.50
Miso buttered potted prawns served with sea weed crackers £8
Ham hock & pistachio roll served with pickled mustard seed, fig &
mulled wine chutney £7.50 gf**

Beetroot Gnocci and pumpkin seed pesto £7 Ve gf**

Smoked Halibut served with fennel salad & salsa verde
dressing £8 gf**

Mac & cheese, with slow cooked pulled beef brisket £8

Spring onion, salt, pepper & chilli squid, roasted garlic aioli £6.50 gf**

Warm goats cheese tart with poached figs & sesame
dressing £8.50 v

BRUNCH

Served 11am - 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, baked beans,
toast & two eggs £13.50

Vegetarian Breakfast - vegetarian sausage, plum tomatoes,
mushroom, baked beans, toast and two eggs £12.50 v

Eggs Benedict - toasted English muffin, parma ham,
poached egg, hollandaise sauce £12.50

MAINS

Potato-crust hake served with stewed creamed leeks & soy cured egg yolk £23.50

Lightly curried cauliflower & carrot steak served with cauliflower bahji & tandoori sauce £13.50 Ve gf**

Pumpkin & Sage vegan tortellini with a butternut squash velute £14.50 Ve

Beer-battered fish served with hand-cut chips, wedge of lemon, mushy peas & tartar sauce £17.50

Chicken, mushroom & leek pie served with creamy mash, greens & jus £15

WEIR ROASTS

All roasts are served with roast potatoes, cauliflower & leek cheese, pickled red cabaage, roasted parsnips, carrots, greens, Yorkshire pudding & red wine jus.

Roasted free-range chicken, cooked in apple cider £18

Free-range pork belly £18

Sirloin of Angus beef £19.45

Romney Marsh leg of lamb rubbed in mint, rosemary and garlic £19 v

Vegetarian nut roast, hazelnuts, pine nuts and walnuts served with vegan gravy £16

Chargrilled spatchcock free-range chicken, marinated with chilli & herbs, served whole or half. Perfect for sharing £28/£15

SIDES

Halloumi fries with sweet
chilli dip £5.50
v gf**

Rocket & Parmesan salad
£3.50

Pan fried garlic sprouts,
leeks & sweet peas £5.50
v gf**

Buttered hispi cabbage &
tenderstem broccoli £5.50
v

Truffle & parmesan fries
£4.50

Buttered corn on the cob
£4
v

Coleslaw £3
v

Fries £4
v

Mac & Cheese £3.50
v

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 £13 v

Pepperoni - double pepperoni, tomato & mozzarella £14

Funghi - mushroom, garlic butter, mascarpone, mozzarella £13 v

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) £15

Chorizo & chilli garlic prawn - tomato, mozzarella, garlic butter, peppers, onion £16.50

Falafel - peppers, onion, pesto, mozzarella £16 Ve

Spicy BBQ beef brisket - caramelised onions, fried peppers, mozzarella £17.50

SUNDAY NIGHT OFFER TWO PIZZAS FOR THE PRICE OF ONE (cheapest free)

v Vegetarian Ve Vegan gf** Gluten free upon request

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



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DESSERTS

- Gingerbread brownie served with miso toffee sauce £7 v
Spiced poached pear, served with Jude's vegan rhubarb & elderflower ice cream with a granola crumb £7 Ve gf**
Brandy snap basket with banana, chocolate & honeycomb sundae £7 v
Jude's vegan ice cream 3 scoops Ve gf**
Vanilla | mint chocolate | rhubarb & elderflower £7
English cheese & spiced grape chutney, served with
a selection of biscuits £11.50 gf**
Affogatto - vanilla ice cream & double shot of espresso £7 Ve
Liquor affogato - vanilla ice cream, double shot of espresso Ve
Served with your choice of *Baileys | Kahlua | Disaronno | Cointreau* £10.50

A SELECTION FROM THE BAR

CHAMPAGNE & SPARKLING

125ml/bottle

- Apericena Prosecco, *Italy* £7.45/30.50
Champagne Hatton Reserve Brut, *France* £11.50/£56
Fiametta Prosecco Rose, *Italy* £7.85/£32
Sainchargny Emerite, Cremant de Bourgogne Brut, Cave de Lugny,
France £10/£52

WHISKY

25ml

- Single Malt*
The Macallan Sherry Oak *12 years old* £9.75
The Macallan Sherry Oak *18 years old* £19.95
Glenmorangie *10 years old* £4.25
Balvenie Caribbean Cask *14 years old* £7.80
Laphroaig *10 years old* £5.65
Lagavulin *16 years old* £8.40
Highland Park *12 years old* £4.65
Irish
Jameson £3.60
Bushmills Black Bush £3.75
Jameson Stout Edition £4.25
Redbreast *15 years old* £9.75
Blended
Johnnie Walker Black Label *12 years old* £4.45
Chivas Regal *12 years old* £4.35
Chivas Regal *18 years old* £8
Japanese
Nikka *from the barrel* £7.75
Nikka *coffee grain* £6.95
Suntory Hibiki Harmony £9.40
American
Jack Daniel's £4.50
Old Forrester Kentucky Straight Bourbon £4.95
Whistlepig Rye Whisky *10 years old* £9.40

COCKTAILS & APERITIFS

- Bloody Mary - Vodka, Turner Hardy tomato juice, tabasco,
Worcester sauce, celery salt £9.50
Bloody Mary jug - Vodka, Turner Hardy tomato juice, tabasco,
Worcester sauce, celery salt £27
Negroni - Gin, Campari, Martini Rosso £9.50
Old Fashioned - Bourbon, sugar syrup,
Angostura bitter, water £9.50
Cosmopolitan - Vodka, triple sec, cranberry juice,
lime purée £9.50
Whisky, Midori or Amaretto sour - Jack Daniels,
Midori or Amaretto, sweet & sour, egg white £9.50
Baileys - the original Irish Cream £4.05
Disaronno Amaretto £3.35
Kahlua The original coffee liqueur £3.35
Cointreau Triple Sec Orange Liqueur £3.35

LIQUEUR COFFEES

Served with whipped cream

- Irish (*Jameson*) £8.50
French (*Cointreau*) £8.50
Café Royal (*Courvoisier*) £8.50
Italian (*Amaretto*) £8.50
Calypso (*Kahlua*) £8.50
Bailey's (*Irish Cream*) £8.50
Mexican (*Reposado*) £8.50

COFFEE & HOT CHOCOLATE

- Americano (*black coffee*) £2
Cappuccino £2.60
Latte £2.70
Espresso £1.80
Macchiato £2
Double Espresso £2.60
Luxury hot chocolate £3.60

TEA

The Kettle Shed biodegradable tea bags £2.50

- Carrot Cake Tea - rooibos, cinnamon, carrot pieces, mallow flowers, almond slices, flavour - contains nuts
Pure Mint Tea - just pure mint
Sleepy Head Tea - chamomile, elderflower, lavender
Lemon Zing Tea - ginger, lemongrass, lemon verbena
My Precious Green Tea - Chinese green tea
Bang On Breakfast Black Tea - Assam, Sri Lankan, Chinese keemun black tea
Epic Earl Grey - Ceylon orange peoke black tea, red cornflowers, natural bergamot flavour

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