

## SHARING BOARDS

Homemade focaccia bread, olive oil (V)	4.50
Classic scotch egg, homemade brown sauce	7.00
Charcuterie board – selection of cured meats, cheese, bread, olives, hummous	25.00
The Weir platter – hummous, whipped goats cheese, haloumi cheese, gordal olives, olive oil, bread (V)	22.50

## SMALL PLATES

Rock oysters, Champagne shallot vinegar	7.50/15.00/30.00
	(3) (6) (12)
Truffled mushroom pate, rye bread (V)	7.50
Beetroot hummous, roasted garlic hummous, chicory, flat bread (V)	7.00
Bruschetta, garlic, tomato, prawn	7.50
Whipped goats cheese, parmesan & truffle cheese straws (V)	7.50
Ham hock and pistachio terrine, mustard, aioli, toasted rye bread	8.00
Savoury crab doughnuts – handpicked white crab meat	9.00
Mac and cheese, pulled brisket	9.50
Siracha glazed crispy chicken, Asian slaw	8.00
Beetroot and horseradish cured salmon, radish garnish (GF)	8.00
Balsamic baked red onion tart, goats cheese, pickled walnut ketchup (V)	8.50
Classic scotch egg, homemade brown sauce	7.00

## MAINS

Lightly curried cauliflower steak, aged yogurt, cauliflower bhaji (V) (GF)	15.50
Stone bass fillet, spiced warm salsa, saffron aioli, herb oil (GF)	23.50
Pie of the day, mash, greens, gravy	15.00
Classic fish and chips, mushy peas, tartar sauce	17.50

## WEIR ROASTS

**All roasts are served with roasted potatoes, cauliflower and leek cheese, pickled red cabbage, roasted parsnips, carrots, kale, peas, Yorkshire pudding and red-wine jus.**

Roasted free-range chicken (cooked in apple cider)	17.00
Free range pork belly (served with apple compote)	17.00
Sirloin of Angus beef (aged 28 days, rubbed in mustard seeds and cracked black pepper)	17.95
Romney Marsh leg of lamb (rubbed in mint, rosemary and garlic)	18.00
Vegetarian nut roast (V) (hazelnuts, pine nuts and walnuts served with vegan gravy)	15.00

(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.

## BRUNCH

**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
Overnight oats, fresh fruits, nuts, Brentford honey (V)	8.50

## 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 on request.**

Margherita – simply mozzarella, tomato & fresh basil (V)	13.00
Pepperoni – double pepperoni, tomato & mozzarella	14.00
Funghi – mushrooms, garlic butter, mascarpone, mozzarella (V)	13.00
Vegan – mushrooms, olives & vegan cheese (VE)	15.00
<b>Our speciality pizzas are finished with rocket and grated Gran Padano cheese</b>	
Bianci funghi – button & wild mushrooms, ricotta, truffle oil, chives on mascarpone & garlic base (no tomato sauce) (V)	15.00
Weir veggie speciality – tomato, mozzarella, sweetcorn, peppers, red onions and mushroom (V)	15.00
Chorizo and chilli garlic prawn – tomato, mozzarella, garlic butter, prawns, stuffed peppers, onion	16.50

## SIDES

Halloumi fries, sweet chilli dip (V) (GF)	5.50
Latke (crispy layered potato), parmesan shavings (V) (GF)	5.50
Seasonal greens (VE)	5.50
Fries/hand-cut chips (VE)	4.00
Truffle and parmesan fries	4.50

## DESSERTS

Plum and apple crumble tart with almond pastry, Jude's vanilla ice cream (V)	8.00
Chocolate brownie, salted caramel sauce, Jude's vanilla ice cream (V)	7.00
Sticky toffee pudding, muscovado sauce, Jude's vanilla ice cream (V)	7.00
Jude's Vegan ice cream 3 scoops (ask your server) (VE)	7.00
Affogato vanilla ice cream & double shot of espresso (V)	7.00
Liqueur affogato as above with a shot of Baileys, Kahlua, Disaronno or Cointreau (V)	9.50

## THEWEIRBAR.CO.UK

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FOLLOW US   

## CHAMPAGNE & SPARKLING 125ml/bottle

Prosecco Extra Dry, Canal Grando (VE)	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 Moet Chandon, Brut 'Imperial'	-/80.00
Champagne Dom Perignon	-/245.00

## WHITE WINE 175ml/250ml/bottle

Trebbiano, Bianco d'Italia, Gran Fondo	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 175ml/250ml/bottle

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

## RED WINE 175ml/250ml/bottle

Sangiovese-Longanesi, Rosso d'Italia, Gran Fondo (VE)	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 50ml/Bottle

Late Harvest Sauvignon Blanc, Valle de Curico 37.5 cl, Vina Echeverria (VE)	5.00/33.00
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## NON-ALCOHOLIC WINE 175ml/250ml/bottle

Bottega Sparkling White 0.0 (VE)	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

## WHISKY 25ml

### SINGLE MALT

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

## TEA

### The Kettle Shed – Biodegradable Tea Bags

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

Oat, soya, almond and coconut milk available on request