



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

BRUNCH

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 served with poached figs & sesame dressing
£8.50 V

Tuesday - Saturday 11am - 2pm, Sunday 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

Chargrilled spatchcock free-range chicken marinated with chilli & herbs served with coleslaw, charred buttered corn on the cob & fries.
Served half or whole - perfect for sharing £15/£28 (allow 20 minutes to cook) gf**
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**
Steamed venison and wild mushroom suet pudding served with celariac mash and red wine jus £18
Pumpkin & sage vegan tortellini with a butternut squash velute £14.50 Ve gf**
8oz 28 day aged rib-eye steak, roasted plum tomato, mushroom & shallots, served with hand-cut chips and sauce of your choice £28
Peppercorn | bearnaise | roquefort gf**
Chateaubriand served on a hot plate, roasted plum tomato, mushroom & shallots 500g - perfect to share, served with two portions of
hand-cut chips & sauce of your choice £65 gf**
Peppercorn | bearnaise | roquefort

PUB CLASSICS

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
Smashed burger with chilli cheese, mustard, tomato relish, pickles & iceberg lettuce in a freshly baked brioche bun, served with fries £16
Halloumi burger topped with grilled vegetables & guacamole, served with fries £14.50 V
Chargrilled chicken burger topped with tomato pesto & mozzarella, served with fries £15.50
All burgers can be served naked i.e. without bun and wrapped in lettuce gf**

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	Truffle & parmesan fries £4.50
Buttered corn on the cob £4	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

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
Sainchagny Emerite, Cremant de Bourgogne Brut, Cave de Lugny,
France £10/£52

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

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

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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