

SHARING BOARDS

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| Gordal olives (VE) (GF) | 4.50 |
| Homemade rosemary, sea salt & grape focaccia bread, olive oil (V) | 4.50 |
| The Weir platter – hummous, halloumi fries, whipped goats cheese, Parmesan cheese straws, olives, bread (V) | 23.50 |
| Charcuterie board – selection of cured meats, cheese, bread, olives, hummus | 25.00 |

STARTERS

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| Rock oysters, Champagne shallot vinegar (GF) | 9.00/18.00/36.00 |
| | (3) (6) (12) |
| Hand-picked crab, pea panna cotta, toasted rye bread (GF) | 7.50 |
| Mac & cheese, slow-cooked pulled beef brisket | 8.00 |
| Smoked haddock and leek sweetcorn chowder, rosemary, sea-salt & grape focaccia bread | 8.00 |
| Spring onion salt, pepper & chilli squid, roasted garlic aioli (GF) | 6.50 |
| Baked onion tart, truffle whipped goats cheese (V) | 7.00 |
| Homemade duck spring roll served with a hoisin reduction | 8.50 |
| Pan-fried garlic & harissa marinated king prawns, rosemary, sea-salt and grape focaccia bread | 9.00 |

SALADS

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| Heritage tomato & mozzarella salad, pesto dressing (V) (GF) | 7.50 |
| 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

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| 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) | 16.50 |
| Potato-crust hake served with stewed creamed leeks & soy cured egg yolk | 23.50 |
| Olives, brown rice, chilli & herbs stuffed baked pepper, charred asparagus (VE) (GF) | 14.50 |
| Lightly curried cauliflower & carrot steak, cauliflower bhaji, tandoori sauce (VE) (GF) | 13.50 |
| 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) | 19.50 |
| Chicken, mushroom & leek pie, creamy mash, greens & jus | 15.00 |

BURGERS

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| Naked burger served with lettuce topped with chilli cheese, onion, bacon, tomato relish & fries (GF) | 15.00 |
| Chargrilled chicken burger topped with tomato pesto and mozzarella & fries | 15.50 |
| Freshly baked brioche smashed burger with chilli cheese, mustard, tomato relish, pickles, iceberg lettuce & fries | 16.00 |
| Halloumi burger topped with grilled vegetables, guacamole & fries (V) | 14.50 |

STEAK

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| 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)

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| 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.

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| 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

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| 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

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| 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 |
| Sea-salted dark chocolate tart, mascarpone cream | 7.00 |
| Baked apple tarte tatin, Jude's vegan vanilla ice cream | 7.00 |
| Jude's vegan ice cream 3 scoops: vanilla, mint chocolate and/or rhubarb & elderflower (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) | 10.50 |

(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

Telephone: 020 8568 3600

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FOLLOW US   

A SELECTION FROM THE BAR

CHAMPAGNE & SPARKLING 125ml/bottle

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| Apericena Prosecco , Italy | 7.45/30.50 |
| Champagne Hatton Reserve Brut , France | 11.50/56.00 |
| Fiametta Prosecco Rose , Italy | 7.85/32.00 |
| Sainchagny Emerite , Cremant de Bourgogne Brut, Cave de Lugny, France | 10.00/52.00 |

COCKTAILS/APERITIFS

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| Bloody Mary Vodka, Turner Hardy tomato juice, tabasco, Worchester sauce, celery salt | 9.50 |
| Bloody Mary Jug Vodka, Turner Hardy tomato juice, tabasco, Worchester sauce, celery salt | 27.00 |
| 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 |
| Whiskey, Midori or Amaretto Sour Jack Daniels, Midori or Amaretto, sweet & sour, egg white | 9.50 |
| Baileys The Original Irish Cream (25 ml) | 4.05 |
| Disaronno Amaretto (25 ml) | 3.10 |
| Kahlua The Original Coffee Liqueur (25 ml) | 3.35 |
| Cointreau Triple Sec Orange Liqueur (25 ml) | 3.35 |

WHISKY 25ml

SINGLE MALT

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| 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

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| Jameson | 3.60 |
| Bushmills Black Bush | 3.75 |
| Jameson Stout Edition | 4.25 |
| Redbreast 15 years old | 9.75 |

BLENDED

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| Johnnie Walker Black Label 12 years old | 4.45 |
| Chivas Regal 12 years old | 4.35 |
| Chivas Regal 18 years old | 8.00 |

JAPANESE

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| Nikka From The Barrel | 7.75 |
| Nikka Coffee Grain | 6.95 |
| Suntory Hibiki Harmony | 9.40 |

AMERICAN

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| Jack Daniel's | 4.50 |
| Old Forrester Kentucky Straight Bourbon | 4.95 |
| Whistlepig Rye Whiskey 10 years old | 9.40 |

LIQUEUR COFFEES

SERVED WITH WHIPPED CREAM

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|-----------------------------------|------|
| 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 |

COFFEE & HOT CHOCOLATE

ALL DRINKS CAN BE SERVED ICED. WE CHOOSE TO WORK WITH LOCAL COFFEE HOUSES.

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| 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 |

TEA

THE KETTLE SHED BIODEGRADABLE TEA BAGS

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| Carrot Cake Tea Rooibos, cinnamon, carrot pieces, mallow flowers, almond slices, flavour – CONTAINS NUTS | 2.50 |
| Pure Mint Tea Just pure mint | 2.50 |
| Sleepy Head Tea Chamomile, elderflower, lavender | 2.50 |
| Lemon Zing Tea Ginger, lemongrass, lemon verbena | 2.50 |
| My Precious Green Tea Chinese green tea | 2.50 |
| Bang On Breakfast Black Tea Assam, Sri Lankan, Chinese Keemun black tea | 2.50 |
| Epic Earl Grey Ceylon orange peoke black tea, red cornflowers, natural bergamot flavour | 2.50 |

OAT, SOYA, ALMOND AND COCONUT MILK AVAILABLE ON REQUEST