

THIS MENU IS AVAILABLE UNTIL 6PM – PLEASE ASK YOUR SERVER FOR OUR À LA CARTE MENU AFTER 6PM

## SHARING BOARDS

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, hummous	25.00

## STARTERS

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

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

Handmade pumpkin, sage & ricotta ravioli with pea & mint velouté (V)	16.50
Chicken, mushroom & leek pie, creamy mash, greens & jus	15.00
Beer-battered fish served with hand-cut chips, wedge of lemon, mushy peas, tartar sauce	17.50
Potato-crust hake served with stewed creamed leeks & soy cured egg yolk	23.50
Lightly curried cauliflower & carrot steak, cauliflower bahji, tandoori sauce (VE) (GF)	13.50

## 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)	18.00
Free range pork belly	18.00
Sirloin of Angus beef (aged 28 days, rubbed in mustard seeds and cracked black pepper)	19.45
Romney Marsh leg of lamb (rubbed in mint, rosemary and garlic)	19.00
Vegetarian nut roast (V) (hazelnuts, pine nuts and walnuts served with vegan gravy)	16.00
Chargrilled spatchcock free range chicken marinated with chilli & herbs. Served whole or half – perfect for sharing	28.00/15.00

## THEWEIRBAR.CO.UK

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## BRUNCH

**Tuesday-Saturday 11-2pm, Sunday 11-1pm. 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, 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 pizzas are served on a large wooden board. Our doughs are handmade using the finest Sicilian flour and virgin olive oil. Gluten free available upon 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 and Gran Padano cheese.**

Bianci Funghi – button & wild mushrooms, 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

**SUNDAY NIGHT OFFER**  
Two pizzas for the price of one (cheapest pizza free)

## 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
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.

## A SELECTION FROM THE BAR

### CHAMPAGNE & SPARKLING 125ml/bottle

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

### COCKTAILS/APERITIFS

<b>Bloody Mary</b> Vodka, Turner Hardy tomato juice, tabasco, Worchester sauce, celery salt	9.50
<b>Bloody Mary Jug</b> Vodka, Turner Hardy tomato juice, tabasco, Worchester sauce, celery salt	27.00
<b>Negroni</b> Gin, Campari, Martini Rosso	9.50
<b>Old Fashioned</b> Bourbon, sugar syrup, Angostura bitter, water	9.50
<b>Cosmopolitan</b> Vodka, triple sec, cranberry juice, lime purée	9.50
<b>Whiskey, Midori or Amaretto Sour</b> Jack Daniels, Midori or Amaretto, sweet & sour, egg white	9.50
<b>Baileys</b> The Original Irish Cream (25 ml)	4.05
<b>Disaronno Amaretto</b> (25 ml)	3.10
<b>Kahlua</b> The Original Coffee Liqueur (25 ml)	3.35
<b>Cointreau Triple Sec Orange Liqueur</b> (25 ml)	3.35

### WHISKY 25ml

<b>SINGLE MALT</b>	
<b>The Macallan Sherry Oak</b> 12 years old	9.75
<b>The Macallan Sherry Oak</b> 18 years old	19.95
<b>Glenmorangie</b> 10 years old	4.25
<b>Balvenie Caribbean Cask</b> 14 years old	7.80
<b>Laphroaig</b> 10 years old	5.65
<b>Lagavulin</b> 16 years old	8.40
<b>Highland Park</b> 12 years old	4.65

<b>IRISH</b>	
<b>Jameson</b>	3.60
<b>Bushmills Black Bush</b>	3.75
<b>Jameson Stout Edition</b>	4.25
<b>Redbreast</b> 15 years old	9.75

<b>BLENDED</b>	
<b>Johnnie Walker Black Label</b> 12 years old	4.45
<b>Chivas Regal</b> 12 years old	4.35
<b>Chivas Regal</b> 18 years old	8.00

<b>JAPANESE</b>	
<b>Nikka</b> From The Barrel	7.75
<b>Nikka</b> Coffee Grain	6.95
<b>Suntory Hibiki Harmony</b>	9.40

<b>AMERICAN</b>	
<b>Jack Daniel's</b>	4.50
<b>Old Forrester Kentucky Straight Bourbon</b>	4.95
<b>Whistlepig Rye Whiskey</b> 10 years old	9.40

### LIQUEUR COFFEES

#### SERVED WITH WHIPPED CREAM

<b>Irish</b> (Jameson)	8.50
<b>French</b> (Cointreau)	8.50
<b>Café Royale</b> (Courvoisier)	8.50
<b>Italian</b> (Amaretto)	8.50
<b>Calypso</b> (Kahlua)	8.50
<b>Bailey's</b> (Irish Cream)	8.50
<b>Mexican</b> (Reposado Tequila)	8.50

### COFFEE & HOT CHOCOLATE

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

<b>Americano</b> (black coffee)	2.00
<b>Cappuccino</b>	2.60
<b>Latte</b>	2.70
<b>Espresso</b>	1.80
<b>Macchiato</b>	2.00
<b>Double Espresso</b>	2.60
<b>Luxury Hot Chocolate</b>	3.60

### TEA

#### THE KETTLE SHED BIODEGRADABLE TEA BAGS

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

#### OAT, SOYA, ALMOND AND COCONUT MILK AVAILABLE ON REQUEST