



# THE Weir

## EVENING THREE COURSE MENU

Thursday to Saturday evening

Prepared by Head Chef Peter

£45.00 per person

Allergies and special dietary requirements catered for with advance notice

### W I N E S

Glass of Picpoul de Pinet Plo de l'Isabelle

or

Glass of Oltre Piano Primitivo

### S T A R T E R S

Duck bonbon Asian Slaw

Baked goats cheese, apple & celeriac remoulade with beetroot gel GF\*\* VE

Smoked Halibut Mousse pressed cucumber with Clementine Tarragon Dressing GF\*\*

### M A I N C O U R S E S

6oz Beef Medallion with red wine jus, latke potatoes & cherry vine tomatoes

Smoked Haddock served with leak risotto & crispy capers GF\*\*

Chickpea sweet potato Tagine served with a lemon herb Coucous GF\*\* VE

### D E S S E R T S

Dark chocolate delice with honeycomb ice cream GF\*\*

Passion fruit panacotta with berry compote

Mullied wine poached pear, served with Jude's vegan rhubarb &

elderflower ice cream with a granola crumb GF\*\* VE

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.