

## SHARING BOARDS

Gordal olives (VE) (GF)	4.50
Homemade focaccia bread, olive oil (V)	4.50
The Weir platter – hummous, beetroot hummous, haloumi fries, cheese straws, Gordal olives, olive oil, bread (V)	22.50
Charcuterie board – selection of cured meats, cheese, bread, olives, hummous	25.00

## STARTERS

Rock oysters, Champagne shallot vinegar (GF)	7.50/15.00/30.00
	(3) (6) (12)
Mac & cheese, slow-cooked pulled beef brisket	8.00
Hand-picked crab, pea panna cotta, toasted rye bread (GF)	7.50
Pan-seared mackerel fillet, beetroot & horseradish garnish (GF)	8.50
Salt & pepper squid, roasted garlic aioli (GF)	6.50
Pan-fried king prawns marinated in harissa, focaccia bread	9.00
Baked onion tart, truffle whipped goats cheese (V)	7.00
Trio of smoked fish, lemon herb oil dressing, mixed garden leaves	8.00

## SALADS

Heritage tomato & mozzarella salad (V) (GF)	7.00
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

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
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
Pan-seared stone bass fillet, pepper & sweetcorn spiced salsa, wild garlic aioli (GF)	23.50
Lightly curried cauliflower & carrot steak, cauliflower bahji, tandoori sauce (VE) (GF)	12.50

## 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
Chargrilled spatchcock free range chicken marinated with chilli & herbs. Served whole or half – perfect for sharing	28.00/15.00

## THEWEIRBAR.CO.UK

Telephone: 020 8568 3600  
22-24 Market Place · Brentford · TW8 8EQ

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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
Raspberry & white chocolate parfait with berry coulis	7.00
Fresh summer fruit tart filled with Chantilly cream (GF)	7.50
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)	9.50

(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.

## CHAMPAGNE & SPARKLING

Prosecco Extra Dry, Canal Grando (VE)	125ml/bottle	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 Moët Chandon, Brut 'Imperial'		-/80.00
Champagne Dom Perignon		-/245.00

## WHITE WINE

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

Pinot Grigio Blush, Delle Venetie, Novita	175ml/250ml/bottle	7.25/9.85/29.00
Rose 'Aumerade Style', Cotes de Provence, Chateau de l'Aumerade		10.35/13.50/40.00

## RED WINE

Sangiovese-Longanesi, Rosso d'Italia, Gran Fondo (VE)	175ml/250ml/bottle	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

Late Harvest Sauvignon Blanc, Valle de Curico 37.5 cl, Vina Echeverria (VE)	50ml/Bottle	5.00/33.00
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## NON-ALCOHOLIC WINE

Bottega Sparkling White 0.0 (VE)	175ml/250ml/bottle	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

## CELLAR OFFERS

We have dug deep in the wine cellar and found the following offers – limited quantities available

CHAMPAGNE & SPARKLING	Bottle	WHITE WINE	Bottle	ROSE WINE	Bottle
Champagne Gremillet Selection Brut, France (VE)	52.00	Il Meridione Catarratto, Italy (VE)	23.50	Ancora Pinot Grigio Rose, Italy (VE)	27.75
Henners Brut, UK (VE)	54.00	The Last Stand Chardonnay, Australia (VE)	28.75	Adobe Reserva Rose, Rapel Valley (Organic), Chile (VE)	31.25
				Whispering Angel, Cotes de Provence Rose, France (VE)	47.50

## WHISKY

<b>SINGLE MALT</b>	25ml
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
<b>BLENDED</b>	
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
<b>AMERICAN</b>	
Jack Daniels	4.50
XR Old Forester Statesman	4.95
Whistlepig 10 YS	9.40
<b>IRISH</b>	
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

Oat, soya, almond and coconut milk available on request

## TEA

### The Kettle Shed Biodegradable Tea Bags

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