

THE WEIR HOTEL



STARTERS

HADDOCK FISHCAKES	9
smoked haddock fishcakes with sorrel and dill, served with garlic mayo	
VEGETABLE (v) or DUCK SPRING ROLLS	6.5 7.5
homemade filo pastry spring rolls & sweet chilli sauce	
PRAWN COCKTAIL	8
baby prawns, iceberg lettuce, marie rose sauce, granary bread & butter	
WHITEBAIT	8
crispy breaded whitebait, tartare sauce & salad garnish	
SALT & PEPPER CALAMARI	8
served with salad and garlic mayo	
HOT & CRISPY WINGS	7.5
breaded chicken wings	
SOUP OF THE DAY	7
served with bread & butter	
TORPEDO PRAWNS	7.5
served with sweet chilli dip	
SOUTHERN FRIED CHICKEN FINGERS	8
breaded chicken fingers with salad garnish & sweet chilli sauce	

SHARERS

SHARING NACHOS	14
extra mature cheddar, guacamole, sour cream, salsa & jalapeños	
BAKED CAMEMBERT	14
warm crusty bread, red onion chutney	

SIDES

TRIPLE COOKED CHIPS	4.5
HALLOUMI FRIES	8
GARLIC BREAD	5
With Cheese	6
CREAMY MASH POTATO	4.5
MIXED SALAD	4.5
ONION RINGS	4.5

MAINS

CASK ALE BATTERED FISH & CHIPS	17.5
hand Battered to order, 10oz haddock, with chips, peas and tartare sauce	
WEIR BURGER	17.5
minced steak, bacon, cheese, sesame brioche bun, lettuce, gherkin, tomato, onion jam, mayo with chips & coleslaw	
WEIR CHICKEN BURGER	17
spicy chicken fillet, with avocado, tomato, lettuce, red onion and mayonnaise, served with chips & coleslaw	
VEGAN BURGER	17
blended portobello mushroom & red pepper patty, soft vegan bun, gem lettuce, gherkin, tomato & chips (vg)	
BBQ RACK OF RIBS	17
served with chips & salad	
BREADED SCAMPI	17
served with chips, peas & tartare sauce	
GAMMON EGG & CHIPS	16
8oz gammon steak, fried egg, chips & pineapple	
HOMEMADE THAI GREEN CURRY	16
chicken, coconut milk, peppers, green beans, bamboo shoots & sticky rice	
GOATS CHEESE SALAD	14
mixed leaves, tomato, red onion, cucumber & balsamic glaze (v)	
CAESAR SALAD	14 17
romaine lettuce, croutons, anchovies, parmesan & Caesar dressing. Chicken (£3 Supplement)	
BEEF or VEGETARIAN LASAGNE	16
served with salad	
SAUSAGE AND MASH	17.5
served with mash, peas and gravy	
SALMON EN CROUTE	17
Salmon Fillet wrapped in filo pastry, served with chips & side salad	
STUFFED PEPPERS	15
peppers stuffed with risotto rice and a medley of vegetables, topped with cheddar (v) or without (vg)	

PIES

SHORTCRUST PASTRY PIES SERVED WITH MASH, PEAS & GRAVY

STEAK & CRAFT ALE	16.5
CHICKEN, HAM & LEEK	16.5
STEAK & STILTON	16.5
MUSHROOM & ASPARAGUS	16.5

SANDWICHES

 SERVED WITH CRISPS & SALAD GARNISH, ON FARMHOUSE OR GRANARY BREAD

ROAST CHICKEN	9
BRIE & BACON	9
HAM & MUSTARD	8.5
SAUSAGE & ONION	9
CHEESE & PICKLE (v)	8
TUNA & MAYONNAISE	9
PRAWN & MARIE ROSE	10
CHICKEN & AVOCADO	10
BACON, LETTUCE & TOMATO	9.5

JACKET POTATOES

 ALL SERVED WITH SALAD GARNISH

CHEESE (v)	8
TUNA MAYO	9
CHEESE & BEANS (v)	9
PRAWNS & MARIE ROSE	10

KIDS MENU

BATTERED CHICKEN GOUJONS	8
two battered chicken breast fillets served with chips & peas or beans	
SAUSAGE & MASH	8
free-range pork sausage with mash, gravy & peas or beans	
FISH FINGERS	8
breaded cod fingers served with chips & peas or beans	
PENNE PASTA	8
tomato penne pasta with cheese (v)	

DESSERTS

MELTING CHOCOLATE PUDDING	6
vanilla ice-cream, chocolate sauce	
STICKY TOFFEE PUDDING	6
honeycomb ice-cream, butterscotch sauce	
APPLE CRUMBLE	6
vanilla ice cream or custard	
CHEESECAKE	6
vanilla ice cream	
CHOCOLATE SUNDAE	7
chocolate & vanilla ice cream, chocolate sauce	
STICKY TOFFEE SUNDAE	7
toffee & vanilla ice cream, sticky toffee pieces, toffee sauce	
3 SCOOPS YORVALE ICE CREAM	6
choice of strawberry, chocolate, vanilla	
SORBET OF THE DAY (3 scoops)	6
Ask at the bar for today's sorbet flavour (vg)	

BEFORE YOU ORDER ANY FOOD OR HOT DRINKS, PLEASE HAVE YOUR TABLE NUMBER AND INFORM A MEMBER OF STAFF OF ANY
FOOD ALLERGIES OR INTOLERANCES
ALLERGEN NOTICE: ALL SALAD GARNISHES USE A DRESSING CONTAINING MUSTARD. OUR KITCHEN MAY HAVE TRACES OF SESAME