

THE WEIR HOTEL



STARTERS

HADDOCK FISHCAKES	7.5
smoked haddock potato fishcakes with sorrell and dill, served with garlic mayo	
VEGETABLE (v) or DUCK SPRING ROLLS	6
homemade filo pastry spring rolls & sweet chilli sauce	
PRAWN COCKTAIL	7.5
baby prawns, iceberg lettuce, marie rose sauce, granary bread & butter	
WHITEBAIT	7.5
crispy breaded whitebait, tartare sauce & salad garnish	
SALT & PEPPER CALAMARI	7.5
served with salad and garlic mayo	
HOT & CRISPY WINGS	7
breaded chicken wings	
SOUP OF THE DAY	6.5
served with bread & butter	
TORPEDO PRAWNS	7.5
served with sweet chilli dip	

SHARERS

SHARING NACHOS	13
extra mature cheddar, guacamole, sour cream, salsa & jalapeños	
BAKED CAMEMBERT	13
warm crusty bread, red onion chutney	

SIDES

TRIPLE COOKED CHIPS	4.5
HALLOUMI FRIES	7.5
GARLIC BREAD	4.5
With Cheese	5.5
CREAMY MASH POTATO	4.5
MIXED SALAD	4.5
ONION RINGS	4.5

MAINS

ABBOT ALE BATTERED FISH & CHIPS	16.5
Hand Battered to order, 10oz haddock, with chips, peas and tartare sauce	
WEIR BURGER	16
minced steak, bacon, cheese, brioche bun with sesame seeds, lettuce, gherkin, tomato, onion jam & chips	
VEGAN BURGER	16
portobello mushroom & red pepper patty, soft vegan bun, gem lettuce, gherkin, tomato & chips (vg)	
BBQ RACK OF RIBS	15.95
served with chips & salad	
BREADED SCAMPI	16
served with chips, peas & tartare sauce	
100Z RIB EYE STEAK	23
chips, tomato, mushroom & salad	
GAMMON EGG & CHIPS	15
8oz gammon steak, fried egg, chips & pineapple	
HOMEMADE THAI GREEN CURRY	15
chicken, coconut milk, peppers, green beans, bamboo shoots & sticky rice	
GOATS CHEESE SALAD	13
mixed leaves, tomato, red onion, cucumber & balsamic glaze (v)	
CAESAR SALAD	13
romaine lettuce, croutons, anchovies, parmesan & Caesar dressing. Chicken (£3 Supplement)	
BEEF or VEGETARIAN LASAGNE	16
served with salad	
SAUSAGE AND MASH	15
served with mash, peas and gravy	
SALMON EN CROUTE	16
Salmon Fillet wrapped in filo pastry, served with chips & side salad	
STUFFED PEPPERS	14
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			15.5
CHICKEN & LEEK			15.5
STEAK & STILTON			15.5
MUSHROOM & ASPARAGUS			15.5

SANDWICHES		SERVED WITH CRISPS & SALAD GARNISH, ON FARMHOUSE OR GRANNARY 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
PLOUGHMANS		13.95	15.95
cheddar, stilton, brie, red onion chutney, gherkin & baguette (v). Honey Roast Ham (£2 Supplement)			

JACKET POTATOS		ALL SERVED WITH SALAD GARNISH	
CHEESE (v)			7.95
TUNA MAYO			8.95
CHEESE & BEANS (v)			8.95
PRAWNS & MARIE ROSE			9.95

KIDS MENU	
BATTERED CHICKEN GOUJONS	7.5
two battered chicken breast fillets served with chips & peas or beans	
SAUSAGE & MASH	7.5
free-range pork sausage with mash, gravy & peas or beans	
FISH FINGERS	7.5
breaded cod fingers served with chips & peas or beans	
PENNE PASTA	7.5
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	6.50
chocolate & vanilla ice cream, chocolate sauce	
STICKY TOFFEE SUNDAE	6.50
toffee & vanilla ice cream, sticky toffee pieces, toffee sauce	
3 SCOOPS YORVALE ICE CREAM	6
choice of strawberry, chocolate, vanilla	

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