

# TAKEAWAY MENU

Thursday to Saturday (Midday – 8pm)

*Please ask for daily specials.*

## STARTERS

**Rock Oysters** (shallot vinegar & lemon) **GF\*\*** £1.75 each

**Homemade Soup of the Day** (crusty bread) **VE** £4

## MAINS

**Thai Red Jungle Vegetable Curry** (sticky coconut rice)

**V** **GF\*\*** £11 – Add chicken £12.50

**Pulled Beef Brisket in Red Wine** (whole grain mustard sauce, garlic & rosemary roasted potatoes, buttered spinach, crispy shallots) **GF\*\*** £12

**Fish & Chips** (catch of the day, mushy garden peas, tartar sauce, lemon, hand-cut chips) £11

**The Weir Burger** (100% beef burger, smoked applewood cheese, streaky bacon, brioche bun, fries) **GF\*\*** £12

**Confit of Duck Leg** (sautéed potatoes, braised red cabbage, spinach, Madeira & port jus) **GF\*\*** £13

**Chicken, Leak & Ham-Hock Pie** (suet pastry, white wine sauce, creamy mash potatoes, buttered greens) £11

**Fish Pie for Two** (scallops, salmon, prawn, cod, white wine & dill sauce, creamy mash potatoes, buttered greens) £17

## DESSERTS

**Sticky Toffee Pudding** (toffee sauce) £5

**Weir Brownie** (chocolate sauce) £5

# SUNDAY ROASTS

Sunday Takeaway Only (Midday-6pm)

**Roast Chicken, Beef or Lamb** £13.90

**3 Roast Meat Combination** £17

**Vegetarian Nut Roast** £12

**Sharing Roast for Two** (any selection) £26

*All roasts served with:* roasted potatoes, cauliflower cheese, mashed swede, roasted parsnips & carrots, seasonal mixed greens, Yorkshire pudding, jus (vegetarian gravy for nut roast)

**Sticky Toffee Pudding** (toffee sauce) £5

**Weir Brownie** (chocolate sauce) £5

# DRINKS TAKEAWAY

Thursday to Sundays + Christmas Day,  
Boxing Day, New Year's Eve & New Year's Day  
(Midday – 8pm, *Sundays until 6pm*)

Grab one of our takeaway drinks selection and enjoy your festivities at home with all of your favourite tipples. Many of our takeaways are beautifully presented in a gift box or bag, making them perfect for Christmas gifts too!

## THE WEIR BEER BAGS

**Takeaway your favourite draught beer in one of our handy new refrigerated takeaway bags (2-4 pints) or a large container (up to 8 pints)**

Guinness, Aspalls Cider, Hop House 13, Pilsner Urquell & House Lager (All £4 per pint) – Punk IPA (£5 per pint)

## THE WEIR COCKTAIL COLLECTION

**Our new bottled cocktail range is premixed and ready to go! Choose from Pornstar 2.0, Watermelon Fizz, Mojito, Weir Spritz, Espresso Martini, Negroni or Old Fashioned.**

(£35 per 75cl bottle)

## WINE & FIZZ TO GO

**Our wine cellar is at your disposal. Select a bottle or two from our menu on the website, including our new Weir Wine Club collection.**

*Enjoy our carefully selected house wines, prosecco and Champagnes – please see website for availability and prices or ask when ordering. For premium wines and Champagnes, ask about our 'green book' – an exclusive collection of wines, each with just a few limited bottles... once they're gone, they're gone!*

## FESTIVE SPECIALS

**Enjoy a festive glass of cheer with our mulled wine, mulled cider or hot chocolate with Baileys**

(£3.50 each)



THE Weir

THEWEIRBAR.CO.UK TEL 020 8568 3600  
22-24 MARKET PLACE · BRENTFORD · TW8 8EQ



THE Weir

# TAKEAWAY SERVICE

*Stay calm. Stay safe. Stay well-fed.*

The Weir has been serving the Brentford community since 2002. During this tough time, we are introducing a new takeaway service so you can safely enjoy our fabulous food and drinks wherever you need to be, even on Christmas Day.

**THE WEIR TAKEAWAY MENU**  
Thursday to Saturday Midday – 8pm

**SUNDAY ROAST TAKEAWAYS**  
Sundays Midday – 6pm

**FESTIVE TAKEAWAY MENU**  
Christmas Day, Boxing Day,  
New Year's Eve & New Year's Day  
Midday – 8pm. Please pre-order at least 48 hours in advance.

**DRINKS TAKEAWAYS**  
Thursday to Sundays  
+ Christmas Day, Boxing Day,  
New Year's Eve & New Year's Day  
Midday – 8pm (Sundays until 6pm)

To place your order, simply give us  
a call on 020 8568 3600, or email  
us at [takeaway@theweirbar.co.uk](mailto:takeaway@theweirbar.co.uk)



THE  
Weir

## SERVING THE BRENTFORD COMMUNITY

For now, you can collect your takeaway from The Weir, but we are looking to arrange a local delivery service for those staying in and to support our more vulnerable customers in the community. It's important for us all to rally together at times like this.

The Weir was recently awarded 5 stars for food hygiene from the Food Standards Agency – you can rest assured we are carefully following all new government health and hygiene guidelines exceptionally closely.

To place your order, simply give us a call on 020 8568 3600, or email us at [takeaway@theweirbar.co.uk](mailto:takeaway@theweirbar.co.uk)

*Stay calm. Stay safe. Stay well-fed.*

**VE** Vegetarian   **V** Vegan   **GF\*\*** Gluten free available on request

# FESTIVE TAKEAWAY MENU

Christmas Day, Boxing Day, New Year's Eve & New Year's Day (Midday – 8pm)

Please pre-order at least 48 hours in advance (*festive menu only*).

## FESTIVE MENU

£60 per person (Child's Portion £20)

### MINI BOTTLE OF BUBBLES

#### FIRST COURSE

**Crab & Salmon Roulade** (smoked salmon, dill pancakes)

**The Shooting Season** (pigeon, pheasant, partridge terrine, spiced orange chutney, sourdough bread) **GF\*\***

**Twice-Baked Cheese & Truffle Soufflé**  
(walnut & apple salad) **VE**

#### SECOND COURSE

**Spinach & Black Garlic Soup**  
(rosemary & rock salt focaccia) **VE** **GF\*\***

#### THIRD COURSE

**English Rose Turkey Crown** (dried apricots & pancetta stuffing, duck fat roasted potatoes, celeriac purée, Brussels sprouts & bacon, roast Chantenay carrots, parsnips, pigs in blankets) **GF\*\***

**Romney Marsh Lamb Shank** (boulangerie potatoes, charred tender stem broccoli, port and Madeira jus) **GF\*\***

**Baked Fillet of Halibut** (lyonnaise potatoes, creamed leeks, tiger prawns, langoustine bisque) **GF\*\***

**Home Made Spinach & Ricotta Ravioli** (sage butter, roasted pine nuts) **VE**

#### FOURTH COURSE

**Christmas Pudding** (hot brandy butter sauce) **VE**

**Caramel & Coffee Parfait** (white chocolate, biscuit, praline) **VE**

**Black Forest Trifle** (whipped cream, morello black cherries) **VE**

#### FIFTH COURSE

**Homemade Mince Pies** **VE**

## VEGAN OPTION £50 per person

### MINI BOTTLE OF BUBBLES

#### FIRST COURSE

**Textures of Beetroot** (baby beets & polenta cake) **V**

#### SECOND COURSE

**Spinach & Black Garlic Soup**  
(rosemary & rock salt focaccia) **V** **GF\*\***

#### THIRD COURSE

**Parsnip & Mint Nutroast** (olive oil roast potatoes, roast Chantenay carrots, parsnips, Brussels's sprouts, Madeira gravy) **V**

#### FOURTH COURSE

**Apricot & Almond Cake** (salted caramel) **V**

#### FIFTH COURSE

**Strawberry Shortbread** **V**

## CHILDREN'S MENU £20 per child

#### FIRST COURSE

**Tomato Soup** (homemade bread) **VE** **GF\*\***

**Prawn Cocktail** (crispy lettuce, mary rose sauce) **GF\*\***

**Houmous** (carrot, apple & celery sticks) **VE** **GF\*\***

#### SECOND COURSE

**English Rose Turkey Crown** (As main festive menu) **GF\*\***

**Fish & Chips** (fresh cod, mushy garden peas, tartar sauce, hand-cut chips)

**Macaroni Cheese** (garden peas) **VE**

#### THIRD COURSE

**Chocolate Brownie** (salted caramel, vanilla bean) **VE**

**Strawberry Jelly & Vanilla Cream** **VE** **GF\*\***

#### FOURTH COURSE

**Mini Chocolate & Mince Pie** **VE**