



The Weir

Saturday 17th July 2010
6.00pm until 10.00pm

HEAD CHEF: Carl Sparrey

This week's wine recommendations/Ask your waiter for the wine menu

Chenin blanc, Colombar, Acacia Tree, 2008 South Africa	£16.00
Sancerre, La Fuzelle, 2008 France	£25.50
Loredona Syrah Rose, 2007 California, USA	£20.00
Sangiovese Rose, D'Istinto, 2008 Italy	£16.00
Homemade lavender and honey bread with butter	£2.70

Starters

Carrot and orange soup served with lavender and honey bread & butter	£4.60
Six or twelve rock oysters, served with lemon and a red wine and shallot vinegar	£8/£15
Chicken liver parfait with a sweet onion marmalade and toast	£5.90
Smoked salmon with beetroot, horseradish cream and crostini	£6.00
Deep-fried squid with a mixed leaf salad and homemade chilli jam	£6.50
Carpaccio of beetroot with lemon-marinated mushrooms and a yoghurt dressing	£5.00
Char-grilled merquez sausages with Mediterranean couscous and tzatziki sauce	£5.90
Pan fried black pearl scallops with artichoke quenelle and coriander oil	£7.00

Mains

Red onion and tomato tatin with chicory and herb salad, crème fraiche and lemon oil	£9.50
Steamed mussels with chilli, lime leaves and coconut cream, served with French fries	£10.50
Baked gammon with mustard mash, baby carrots and a parsley cream sauce	£12.00
Grilled halloumi cheese with mixed leaves, slow roasted herb tomato, pepper, red onion and rocket salad with a balsamic reduction	£10.00
Pan-fried sea bass fillets with honeyed Mediterranean vegetables and a spiced yoghurt dressing	£13.75
Corn fed cajun chicken breast with limed tomatoes and garden leaf salad	£12.50
Whole grilled gilt-head bream with samphire, brown shrimps and ginger and lime butter sauce	£12.00
Lamb steak with warm potato, tomato, olives and baby gem salad with a rosemary vinaigrette	£14.50
Fresh haddock with London Pride beer batter, hand-cut chips, peas and tartare sauce	£12.50
Chateaubriand, served on a hot stone, with hand-cut chips, garlic butter and a blue cheese sauce (for two to share)	£39.50
Aged (42 days) rib eye steak served with garlic butter or a blue cheese sauce, hand-cut chips and rocket salad	£16.95

Side orders

Hand-cut chips	£2.80	Tomato, cucumber & garden leaf salad	£2.80
Rocket and parmesan	£2.80	French beans with sesame seeds	£2.80

Ingredients are sourced daily and, because of current market forces, prices are subject to change.
Dishes may contain nut traces

A discretionary 10% service charge will be added to your bill