

THE WEIR ROOMS

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TO SHARE

Trio of Nibbles *olives, smoke house nuts & Kettle crisps* €5.50

Breads *Guinness, soda & sourdough* €3.00

English Market Tasting Board *selection of local Cork products from the market* €17.50

Creamy Mozzarella Burrata *Kalamata olive tapenade, wild rocket pesto, sourdough* €14.50

Ardsallagh Goat's Cheese & Chorizo flat bread *dressed rocket, aged balsamic* €11.50

SALADS & STARTERS

Caesar Salad *cured bacon, parmesan shavings, baby gem lettuce, garlic & herb croutons topped with a poached egg* €11.00 **ADD** Peri peri chicken €3.50

Super Food Salad Quinoa *broccoli, beetroot, pomegranate, feta, pumpkin seed, apple cider vinaigrette* €11.50

Chicory & blue cheese salad *with toasted walnuts, poached pear, pommery mustard vinaigrette* €11.00

Ballycotton Seafood chowder *brunoise of root vegetables, dill & sauvignon cream served with Guinness brown bread* €9.00

Panko-coated Calamari *Chimichurri sauce* €13.50

Pan Seared King Scallops *celeriac puree, Clonakilty pudding, serrano crisp* €12.50

SIDES

Garden side salad €3.50 / Broccoli with lemon & almond butter €3.50 / Creamed mash €3.50 / Market vegetables €3.50 / Crispy chips €3.50 / Sweet Potato Fries €4.00

FROM THE SANDWICH BAR

Roast Chicken Ciabatta *sautéed onions, cheddar cheese, honey mustard sauce & garden salad* €10.50

Hot Roast Beef *in a brioche bun, melted cheddar cheese, horseradish cream, sriracha mayonnaise & chips* €12.50

Smoked Chicken Club Sandwich *streaky bacon, egg mayo, tomato, lettuce, with salad & chips* €14.95

MAINS

Panfried Prime Irish 10oz Sirloin Steak *with sautéed wild mushroom, cherry tomatoes served with dressed side salad, chips & your choice of sauce*
Peppercorn sauce / Garlic butter / Béarnaise €30.00

Grilled 10oz Burger topped *with streaky bacon, Monterey Jack cheese with beef tomato, crisp lettuce, Marie Rose sauce, brioche bap, with chips* €17.50

Grilled Turkey Burger *guacamole, sweet potato wedges, tomato salsa* €16.50

Indian Style Massaman Curry *Jasmine rice, toasted naan*

> Vegetable curry €13.95

> Grilled chicken breast pieces €15.95

> Slow cooked lamb €17.50

Halloumi Courgette & Leek Cakes *tomato salad, pommes noisette, chilli dressing* €16.50

Fish & Chips *golden fried fillet of fish, chips, pea puree, charred lemon & homemade tartar sauce* €16.50

Pan Seared Skeaghanore Duck Breast *potato fondant, tender stem broccoli, & port jus* €28.00

Irish Organic Salmon *grilled asparagus, saffron potatoes, chili & sesame dressing* €30.00

DESSERTS

Lemon Posset
rhubarb and hibiscus compote, meringue crisp
€7.00

Chocolate Chip
Cheesecake
white and dark chocolate shards, chocolate soil, Wexford strawberry gelato
€7.00

Whisky Parfait
crisp honeycomb, baileys gelato €7.00

Flourless Belgian
Chocolate & Hazelnut
Cake *with chocolate sauce & hazelnut gelato* €7.00

Scúip ice cream
selection €7.00

Cork Cheese Board €9.50

Monday
Wagu Chili Con
Carne *basmati rice, citrus crème fraiche*
€14.50

Tuesday
Grilled West
Cork Chicken
& avocado salad
€14.50

Wednesday
Grilled Atlantic
Seabass Fillets
roasted vegetables, warm coconut cream
€16.50

Thursday
Grilled Tofu
miso vegetable noodle broth
€14.50

Friday
Seared Tuna
Nicoise salad
€16.50

Saturday
Duck Leg
Confit *spiced red cabbage, kimchi, dressing*
€14.50

Sunday
Roast Beef *With all the trimmings*
€17.00



If you have any allergies or intolerances please ask your server for our allergen information booklet. We will endeavour to tailor or create a dish to suit your needs. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All fresh beef is 100% Irish.

PAUL LANE
HEAD CHEF