

About Weirs

Here at Weirs we use as many local suppliers as possible who provide us with the finest and freshest ingredients. All our food is prepared here in our kitchen by our experienced and passionate chefs. If you have any dietary requirements, Pat & Una and the team will endeavor to do the best we possibly can for you.

Liqueurs

Baileys	€5.10
Crème De Menthe	€5.10
Amaretto	€5.10
Benedictine	€5.40
Cointreau	€5.00
Frangelico	€5.10
Galliano	€5.10
Grand Marnier	€5.30
Irish Mist	€5.10
Tia Maria	€5.20
Sambuca	€5.10
Drambuie	€5.10
Goldschlager	€5.10
Malibu	€4.60

Speciality Drinks

Hendricks Gin, with Feverfew Tonic and Cucumber	€9.00
Bombay Sapphire	€4.90
6 O'Clock Gin, & 6 o'clock Tonic Water	€8.50
Middleton Very Rare	€19.50
Red Breast 12 year old	€8.00
Bushmills 16 year old	€9.50
Bushmills 10 year old	€8.00
Jameson 1780	€6.50
Crested Ten	€5.30
Jack Daniels Honey	€5.20
Tito Vodka	€6.50
Havana Club	€5.50

Cocktails

Woo Woo Vodka, Peach Schnapps, Cranberry Juice	€8.00
Tequila Sunrise Tequila, Orange Juice, Grenadine Syrup	€8.00
Harvey Walbanger Vodka, Galliano, Orange Juice	€8.50

Or why not try a Shot, B52, Irish Flag, Baby Guinness, Sambuca

Speciality Coffees and Hot Drinks

Irish Coffee	€6.50
Baileys Coffee	€6.50
Calypso Coffee	€6.50
French Coffee	€6.50
Bella Frangelico Coffee	€6.50
Hot Whiskey	€4.70
Hot Brandy	€5.70
Hot Port	€4.70
Hot Blackcurrant	€1.80
Hot Chocolate	€2.80

Menu



Weirs Bar & Restaurant, Multyfarnham, Mullingar, Co. Westmeath.

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www.weirsmultyfarnham.ie



Weirs

Starters

Soup of the Day <i>With Una's Brown Bread (V, C)</i> (7,9)	€4.50
Killybegs Fresh Seafood Chowder <i>Selection of Fresh and Smoked Seafood in a Rich and Creamy Base, served with Una's Brown Bread (CA)</i> (2, 4, 7, 9, 14)	€6.90
Hot & Spicy Wings (Portion) <i>(Large Basket 3 or 4 people)</i> <i>served with Crispy Celery and a Blue Cheese Dip</i> (1, 7, 9, 10)	€6.50 €11.90
Chilli Beef Nachos <i>Westmeath Heifer Prime Beef Mince, Seasoned with Chilli, served on Nachos with Grated Cheddar, Guacamole and Sour Cream</i> (1, 3, 7, 9,)	€7.90
Crispy Potato Skins <i>With John Rogans Smoked Bacon and Aioli (VA)</i> (1, 3, 7,)	€5.90
Deep Fried Tipperary Brie <i>Served with a Wild Mixed Berry and Port Compote (V)</i> (1, 3, 7)	€7.50
Black Pudding Salad <i>Kellys of Newport Award winning Black Pudding, John Rogans Crispy Smoked Bacon, mixed Salad Leaves, Apple and Walnuts with a Blue Cheese Dressing</i> (1, 3, 7, 9)	€7.90
Smoked Mackerel Salad <i>Yes it's smoked here in Weirs and served with Garlic Mayonnaise (C)</i> (1, 3, 4, 7)	€7.50

Gluten Free

Bread & Dessert's Available

V = vegetarian,
VA = vegetarian adaptable,
C = coeliac friendly,
CA = coeliac adaptable

Main Courses

Weirs Signature Dish Chefs Recommended, Irish Chicken Fillet <i>Stuffed with Chestnut and Apricot Stuffing and served with a Creamy Mushroom and Tarragon Sauce (CA)</i> (1, 7)	€18.80	½ Roast Duckling <i>Chestnut and Apricot Stuffing with a Plum and Ginger Sauce</i> (CA) (1, 3, 7)	€22.50
Roasted Chicken Supreme <i>Bacon Mash, Buttered Green Beans, Herb Jus</i> (7)	€17.50	Traditional Fish n Chips <i>Tempura Carlsberg Battered Cod served with Garden Peas, Tartare Sauce and Home Cut Chips</i> <i>Probably the best Fish n Chips in the World</i> (C) (1, 3, 4, 7)	€15.50
Tagliatelle with Chicken and Smoked Bacon <i>With mushrooms, White Wine & Garlic Cream, topped with Fresh Parmesan Cheese</i> (1, 3, 7)	€15.90	Fish of the Day (4)	Market Price
10oz Prime Irish Hereford Sirloin Steak <i>Served with Sautéed Onions & Mushrooms, Twice Cooked Chips, Peppercorn Sauce or Garlic Butter (C)</i> (1, 7)	€23.50	Curry of the Day	€14.90
Westmeath Heifer 8oz Prime Irish Beef Burger <i>With Ballymaloe Tomato Relish, Chilli Cheddar, John Rogans Smoked Bacon, Crispy, Shredded Onion, and served with Home Cut Chips</i> (1, 3, 7)	€14.90	Superfood Healthy Option <i>Superfood Salad includes, Kale, Roasted Beetroot, Avocado, Black Olives, Purple Onion, Red Peppers, Toasted Pumpkin and Sunflower Seeds, Celery, Brazil Nuts, Green Grapes, Cherry Tomato, dressed with a honey, Cider Vinegar & Irish Rape Seed Oil Dressing</i> (V,C) <i>with Roast Chicken or Fish of the day</i>	€12.90 €17.90
Baby Back Pork Ribs <i>Marinated and Slow Roasted in our own secret Barbecue Sauce, Weirs Slaw, Twice Cooked Home Cut Chips and an extra helping of our Sauce</i> (C) (1, 10)	€18.90	Vegetarian of the Week	€16.90

If you have any dietary requirements please inform our waiting staff and we will endeavor to do the best we possibly can for you.

Desserts

Mostly homemade but all delicious

Homemade Cheesecake of the Day	€6.50
Homemade Bread & Butter Pudding <i>With Custard and Butterscotch Sauce</i>	€6.50
Dark Chocolate Fudge Cake <i>& Fresh Cream</i>	€5.00
Profiteroles <i>With Chocolate Sauce & Fresh Cream</i>	€5.00
Sticky Toffee Pudding <i>With Toffee Sauce & Vanilla Ice-cream</i>	€6.50
Banoffi Pie & Fresh Cream <i>With Butterscotch Sauce</i>	€5.95
Jelly and Ice-cream	
Kids	€1.50
Adults	€4.50

Ask your waiter for today's dessert menu

Allergens List

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|------------------------------|-----------------------------------|
| 1. Cereals containing Gluten | 8. Nuts, |
| 2. Crustaceans | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame seeds |
| 5. Peanuts | 12. Sulphur dioxide and sulphites |
| 6. Soybeans | 13. Lupin |
| 7. Milk | 14. Molluscs |

All our meats are of Irish Origin

Beef from Kevin Dardis, Ballinalack, and AIBP, Nenagh, Pork from Michael Geraghty Meats, Tullamore, Lamb from Slaney Valley, Chicken from Western Brand, Ballyhaunis, Fish from Killybegs, Smoked Meats from John Rogan, and our Vegetables and Salads come from our own garden and Fruits of Nature in Kells.

