

# THE IRISH HEATHER GASTROPUB

## SO HOW DOES THIS PART OF THE MENU WORK?

**DESIGN YOUR OWN** by ticking the boxes or let us do it for you as a **'DEALERS CHOICE'**

*For \$20 you choose 4 items from Meat & Cheese sections combined.*

So it can be 4 x Meats or 4 x Cheese, or 3 x Cheese and 1 x Meat, or 2 x Meats and 2 x Cheese, etc. Then you add in 4 Condiments. We place them all on a board and include a basket of bread, crackers, etc...

**NOW EAT!!!**

## MEAT

### SALAMI

**SZEGEDI** smoked paprika, sweet - HUNGARY

**FINOCCHIONA** fennel flavoured salami - ITALY

**TRUFFLE** speckled with truffle dust - ITALY

**HENRI RAFFIN HAZELNUT SALAMI** Pork and hazelnut salami - FRANCE

**CHORIZO SALAMI** mild, smoky & peppery - SPAIN

**SALCHICHON** summer style salami - SPAIN

**HENRI RAFFIN SALAMI** classic seasoned Pork salami - FRANCE

### WHOLE MUSCLE

**TYROLEAN SPECK** cured pork belly - ITALY

**LOMO** cured pork tenderloin - SPAIN

**SCHINKENSPECK** German style prosciutto - BC

**BRESAOLA** smoked beef loin - ITALY

## CHEESE

COW **" LUE 'OTILTON** classic, rich, sweetly blue - (V80 V)

COW **BRIE** soft, creamy, surface-ripened - QUEBEC

COW **TALEGGIO** if the Italians made brie- ITALY

COW **OKA** subtle flavours of hazelnuts & butter - QUEBEC

COW **o=k\ ho=@ - BLUE** If Stilton And Cheddar Got it On - (V80 V)

COW **DUBLINER CHEDDAR** cow's milk, aged 12 months - IRELAND

COW **CAMBOZOLA** Combo of Camembert & Gorgonzola- GERMANY

SHEEP **MANCHEGO 6 MONTHS** hard, sheep's milk - SPAIN

COW **UBRIACO PROSECCO (U)** semi-firm cheese, bathed in prosecco - ITALY

COW **SAINT-PAULIN** Canadian cousin to France's Port Salut - QUEBEC

(U) = unpasteurized milk used

## CONDIMENTS

**GUINNESS MUSTARD** wholegrain mustard and Guinness from our own taps

**LOCAL ORGANIC HONEY** from our pals at Similkameen Apiaries - BC

**CIPOLLINI ONIONS** tart mini onions, soaked in balsamic vinegar - ITALY

**FIG JAM** sweet sugary jammy figs - GREECE

**CASTELVETRANO OLIVES** 007's olive of choice - ITALY

**MARCONA ALMONDS** organic, fried in olive oil, dusted in sea salt - SPAIN

**MEDJOOOL DATES** sweet, dense, pitted dates - CALIFORNIA

**ARBEQUINA OLIVES** perfect mini olives - SPAIN

**QUINCE PASTE** dense sweet jelly, perfect for cheese or spicy meat - SPAIN

**CORNICHONS** mini pickles, tart and garlicky - FRANCE

~ All groups of 8 or more guests may be subject to an autograt of 18% added to their bill ~

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## SMALLS

<b>DAILY SOUP</b> ask server for details – served with our soda bread	\$6
<b>HOUSE SALAD (V)</b> spinach, butternut squash, mushrooms, maple/walnut dressing, crispy onion, Stilton crumbles. add chicken \$4   add bacon \$2	\$13
<b>BONE MARROW</b> roasted bone marrow, berry compote, confit garlic, whipped goats cheese, toasted bread Add a shot of Jameson \$5 ( <i>must do – bone marrow luge</i> )	\$16
<b>BOARDS</b> the most popular charcuterie/cheese from our sibling Salt Wine Bar. perfect as entrée for one or shared as an appetizer. design your own (see over) or have us do it for you “dealers choice”	\$20
<b>CURRY CHIPS (VE) (V)</b> hand cut, skin on, twice fried with coconut milk curry sauce	\$6
<b>CHICKEN LIVER PATÉ</b> brandy infused, fig jam, crostini	\$9

## MAINS

<b>RAGU BOLOGNESE</b> fettuccini, pork sausage, slab of bacon, fresh herbs	\$18
<b>BANGER &amp; MASH</b> mild Italian sausages, mashed potatoes, gravy	\$17
<b>GNOCCHI (V)(GF)</b> cashew pesto, artichoke hearts, shaved parmesan, arugula	\$16
<b>BEEF &amp; ALE STEW</b> beer braised brisket, mushrooms, root veg, mashed potato	\$18
<b>FISH &amp; CHIPS</b> fresh cut fries, battered fresh fish, minted mushy peas, house tartar	\$17
<b>DOUBLE, SMOKED PROVOLONE BURGER</b> 50:50 pork & beef brisket, bacon, sautéed mushrooms, arugula, caramelized onions, preserved lemon mayo, brioche bun	\$18

## DESSERT

<b>CHOCOLATE MOUSSE</b> orange, dark Belgian chocolate, sea salt	\$8
<b>STICKY TOFFEE PUDDING</b> soft sponge, date infused, Chantilly cream, toffee sauce	\$8

(VE) - Vegan (V) - Vegetarian (GF) - Gluten Free

THE IRISH HEATHER GASTROPUB  
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