

# 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

<b>GENOA</b> garlic, black & white pepper, white wine - ITALY	
<b>FINOCCHIONA</b> fennel flavoured salami - ITALY	
<b>TRUFFLE</b> speckled with truffle dust - ITALY	
<b>ARGENTINIAN</b> mild, smoky & peppery - BC	
<b>CHORIZO SALAMI</b> pork sliced with smoked paprika - SPAIN	
<b>SALCHICHON</b> summer style salami - SPAIN	
<b>PIACENTINO</b> pork from Lombardy & Emilia Romagna - ITALY	

### WHOLE MUSCLE

<b>CORNED BEEF</b> made in Cultus Lake, by owner Seán Heather - BC	
<b>LOMO</b> cured pork tenderloin - SPAIN	
<b>SCHINKENSPECK</b> German style prosciutto - BC	
<b>COPPA</b> fatty, salty, pork shoulder - ITALY	
<b>BRESAOLA</b> smoked beef loin - ITALY	

## CHEESE

GOAT	<b>BUENALBA</b> pecorino flavoured with rosemary - ITALY	
SHEEP	<b>(U)PECORINO PEPATO</b> sharp, dry, studded with black peppercorns - ITALY	
GOAT	<b>CABRA</b> - semi hard, mild flavour with tangy notes - SPAIN	
COW	<b>LE CHATELAIN BRIE</b> made in Normandy, a classic - FRANCE	
COW	<b>DUBLINER</b> sharp, aged Irish cheddar, cows - IRELAND	
COW	<b>GUINNESS CHEDDAR</b> drowned in stout, aged 12 months - IRELAND	
COW	<b>CAMBOZOLA</b> if camembert and gorgonzola had a love child - GERMANY	
SHEEP	<b>MANCHEGO 6 MONTHS</b> hard, sheep's milk - SPAIN	
COW	<b>BLUE STILTON</b> classic, rich and sweetly blue - ENGLAND	
COW	<b>TALEGGIO</b> if the Italians made brie- ITALY	

(U) = unpasteurized milk used - RAW MILK

## CONDIMENTS

<b>GUINNESS MUSTARD</b> wholegrain mustard and Guinness from our own taps	
<b>LOCAL ORGANIC HONEY</b> from our pals at Similkameen Apiaries - BC	
<b>CIPOLLINI ONIONS</b> tart mini onions, soaked in balsamic vinegar - ITALY	
<b>FIG JAM</b> sweet sugary jammy figs - GREECE	
<b>CASTELVETRANO OLIVES</b> 007's olive of choice - ITALY	
<b>MARCONA ALMONDS</b> organic, fried in olive oil, dusted in sea salt - SPAIN	
<b>MEDJOOOL DATES</b> sweet, dense, pitted dates - CALIFORNIA	
<b>MUSTARDA</b> think apple sauce but with pears,apricots and laced in mustard oil - ITALY	
<b>CORNICHONS</b> mini pickles, tart and garlicky - FRANCE	
<b>PICCALILLI RELISH</b> British riff on chutney of South Asian pickled veg - IN HOUSE	

~ 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>CAPRESE SALAD (V)</b> classic Italian combination: vine ripened tomatoes, fresh bocconcini, olive oil, balsamic vinegar, torn basil	\$14
<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. add cheese \$2	\$8
<b>CHICKEN LIVER PATÉ</b> brandy infused, fig jam, crostini	\$9
<b>HUMBOLDT SQUID STEAKS</b> pan seared, mildly spiced, lemon juice, olive oil, salad garnish	\$13

## MAINS

<b>SEAFOOD PASTA</b> linguini, tossed in fresh herbs, prawns, calamari, cod, EVO, garlic, chillies	\$18
<b>FRIED CHICKEN SANDWICH</b> chicken thigh marinated & battered, pickled veg, arugula, ginger lime mayo with salad or fries	\$16
<b>GNOCCHI (V)(GF)</b> cashew pesto, artichoke hearts, shaved parmesan, arugula	\$16
<b>POSH GRILLED CHEESE</b> Quebec brie, aged cheddar, caramelised onions, buttered crust comes with soup or salad or fries - add bacon for \$2.50	\$16
<b>FISH &amp; CHIPS</b> fresh cut fries, battered fresh fish, minted mushy peas, house tartar	\$17
<b>CHICKEN &amp; PRAWN LAKSA (GF)</b> rich Malaysian coconut curry with vermicelli rice noodles, bean sprouts, shredded carrot, sugar snaps peas and red onion.	\$17
<b>DOUBLE, SMOKED PROVOLONE BURGER</b> 50:50 pork & beef brisket, bacon, sautéed mushrooms, arugula, caramelized onions, preserved lemon mayo, brioche bun, with salad or fries	\$18
<b>STEAK SANDWICH</b> AAA beef, garlic butter, arugula, caramelized onions, honey mustard mayo with salad or fries	\$18

## DESSERT

<b>FLOURLESS CHOCOLATE CAKE (GF)</b> dense, chocolately goodness, vanilla cream	\$8
<b>STICKY TOFFEE PUDDING</b> soft sponge, date infused, Chantilly cream, toffee sauce	\$8

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

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