

# 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 SALAMI</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>SPECK</b> German style prosciutto - AUSTRIA                    |  |
| <b>COPPA</b> fatty, salty, pork shoulder - ITALY                  |  |
| <b>BRESAOLA</b> smoked beef loin - ITALY                          |  |

## CHEESE

|       |  |  |
|-------|--|--|
| SHEEP | <b>DUERO OVEJA NEGRA</b> Manchego-like cheese, with black olives - SPAIN     |  |
| 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 - 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>TALEGGIO</b> if the Italians made brie - ITALY                            |  |
|       |  |  |

(U) = unpasteurized milk used - RAW MILK

## CONDIMENTS

|   |  |
|---|--|
| <b>GUINNESS MUSTARD</b> wholegrain mustard & Guinness from our taps - IN HOUSE              |  |
| <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 a 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 ~

# THE IRISH HEATHER GASTROPUB

## SMALLS

|  |      |
|--|------|
| <p><b>DAILY SOUP</b><br/>ask server for details - with our homemade soda bread</p>   | \$6  |
| <p><b>SUNRISE SALAD (V)</b><br/>spinach, butternut squash, lemon/olive oil dressing, crispy onion, chick peas, quinoa   add chicken \$4   add bacon \$2</p>  | \$12 |
| <p><b>HUMBOLDT SQUID STEAKS</b><br/>pan seared, mildly spiced, lemon juice, olive oil, arugula</p>   | \$13 |
| <p><b>BOARDS</b><br/>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”</p> | \$20 |
| <p><b>CURRY CHIPS (VE) (V)</b><br/>hand cut, skin on, twice fried with coconut milk curry sauce   add cheese \$2</p>   | \$8  |
| <p><b>CHICKEN LIVER PATÉ</b><br/>brandy infused paté, fig jam, crostini</p>  | \$8  |
|  |      |

## MAINS

|  |      |
|--|------|
| <p><b>FRIED CHICKEN SANDWICH</b><br/>chicken thigh marinated &amp; battered, pickled veg, arugula, ginger lime mayo - with soup or salad or fries</p>                      | \$15 |
| <p><b>GNOCCHI (V)(GF)</b><br/>cashew pesto, artichoke hearts, shaved parmesan, arugula</p>   | \$16 |
| <p><b>POSH GRILLED CHEESE</b><br/>Quebec brie, aged cheddar, caramelised onions, buttered crust - with soup or salad or fries   add bacon for \$2.50</p>                   | \$15 |
| <p><b>FISH &amp; CHIPS</b><br/>fresh cut fries, battered cod, mushy peas, house tartar</p>   | \$17 |
| <p><b>CHICKEN &amp; PRAWN LAKSA (GF)</b><br/>rich Malaysian coconut curry with vermicelli rice noodles, bean sprouts, shredded carrot, sugar snaps peas and red onion</p>  | \$17 |
| <p><b>CORNED BEEF SANDWICH</b><br/>6 ozs of our own corned beef, Russian dressing, Guinness wholegrain mustard, sauerkraut, swiss cheese - with soup or salad or fries</p> | \$15 |
| <p><b>STEAK SANDWICH</b><br/>AAA beef, garlic butter, arugula, caramelized onions, honey mustard mayo - with soup or salad or fries</p>                                    | \$18 |

## DESSERT

|   |     |
|---|-----|
| <p><b>FLOURLESS CHOCOLATE CAKE (GF)</b><br/>dense, chocolatey goodness, vanilla cream</p>       | \$7 |
| <p><b>STICKY TOFFEE PUDDING</b><br/>date infused soft sponge, Chantilly cream, toffee sauce</p> | \$7 |

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

THE IRISH HEATHER GASTROPUB  
210 CARRALL STREET, VANCOUVER BC CANADA V6B 2J1  
WWW.IRISHHEATHER.COM

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