

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 spicy Hungarian style salami - BC | |
| FINOCCHIONA fennel flavoured salami - ITALY | |
| TRUFFLE speckled with truffle dust - ITALY | |
| CHORIZO SALAMI pork sliced with smoked paprika - SPAIN | |
| SALCHICHON summer style salami - SPAIN | |

WHOLE MUSCLE

| | |
|---|--|
| SPECK Austrian style prosciutto - BC | |
| CORNED BEEF made in Cultus Lake by owner Seán Heather - BC | |
| LOMO cured pork tenderloin - SPAIN | |
| SMOKED PORK NECK smoked and dry cured - BC | |
| CAPICOLA pork shoulder, cured in brine - ITALY | |
| BRESAOLA smoked beef loin - ITALY | |
| | |

CHEESE

| | | |
|------|--|--|
| GOAT | LOCAL CHEVRE soft, creamy, unripened - BC | |
| COW | PORT CHEDDAR semi hard, blended with port - ENGLAND | |
| COW | BLUE STILTON strong, crumbly, rich - ENGLAND | |
| COW | SAINT MORGON surface ripened, soft skin, creamy - FRANCE | |
| COW | GUINNESS CHEDDAR drowned in stout, aged 12 months - IRELAND | |
| COW | CAMBOZOLA if camembert and gorgonzola had a love child - GERMANY | |
| COW | BRIE DE NANGIS wonderful brie from southwest of Paris - FRANCE | |
| COW | COLLIERS aged cheddar with sharp taste - WALES | |
| COW | BALUCHON organic, semi-soft cheese is ripened for 2 months - QUEBEC | |
| COW | MORBIER semi-soft cheese, layer of vegetable ash in middle - FRANCE | |

(U) = unpasteurized milk used - RAW MILK

CONDIMENTS

| | |
|--|--|
| GUINNESS MUSTARD wholegrain mustard & Guinness from our taps - IN HOUSE | |
| 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 | |
| ARBEQUINA OLIVES small, dark and fruity - SPAIN | |
| CASTELVETRANO OLIVES 007's olive of choice - ITALY | |
| VALENCIA ALMONDS fried in olive oil, dusted in sea salt - SPAIN | |
| PICCALILLI RELISH British riff on a chutney of South Asian pickled veg - IN HOUSE | |
| MEDJOOOL DATES sweet, dense, pitted dates - CALIFORNIA | |
| BALLYMALOE HOUSE RELISH sweet, tangy tomato relish - IN HOUSE | |
| 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 ~

THE IRISH HEATHER GASTROPUB

SMALLS

| | |
|--|------|
| <p>DAILY SOUP ask server for details - with our homemade soda bread</p> | \$6 |
| <p>WINTER SALAD (VE) mixed greens, cucumber ribbons, red radish, apple, craisins, toasted hemp hearts, roasted hazelnut dressing add chicken \$4 add bacon \$2 add steak \$6</p> | \$14 |
| <p>CAESAR SALAD (VE) crispy royal red and black quinoa polenta "croutons" vegan caesar dressing, baby kale, nutritional yeast, lemon add chicken \$4 add bacon \$2 add steak \$6</p> | \$14 |
| <p>BOARDS 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>CURRY CHIPS (VE) hand cut, skin on, twice fried Russet potatoes, mild curry sauce, fresh parsley add cheese \$2</p> | \$8 |
| <p>CAULIFLOWER WINGS (VE) deep fried crispy cauliflower florets, creamy cilantro drizzle, pickled red onion your choice of "sweet n sour" sauce or a honey & Valentina hot sauce</p> | \$10 |

MAINS

| | |
|--|------|
| <p>SEAFOOD PASTA Linguine pasta, clams, prawns, squid in a vodka tomato sauce, crushed dill croutons, peashoots, basil, roasted garlic oil</p> | \$18 |
| <p>GNOCCHI (VE)(GF) sundried tomato cashew pesto, artichoke hearts, nutritional yeast, baby kale</p> | \$16 |
| <p>"AFTER THE PUB" CURRY (GF) marinated chicken thigh, seasonal veg, mild coconut curry sauce, jasmine rice, crispy onions. Vegan option available! Ask your server!!</p> | \$16 |
| <p>FISH & CHIPS fresh cut fries, battered cod, mushy peas, house tartar</p> | \$17 |
| <p>CORNED BEEF DINNER (GF) 5oz corned beef (made by owner Seán Heather in Cultus Lake) red skin mash potato, braised cabbage, parsley white sauce</p> | \$18 |
| <p>STEAK SANDWICH AAA beef, roasted garlic butter, fried onion and mushroom, baby kale, honey mustard mayo - with salad or fries</p> | \$18 |
| <p>BANGERS AND MASH two handmade pork sausages, red skin mash potato, maple roasted carrots, beef & mushroom gravy</p> | \$17 |
| <p>"BEYOND" BANGERS AND MASH (VE) two 'Beyond Meat' bratwurst sausages, garlic cannellini mash, maple roasted carrots, miso gravy</p> | \$19 |

DESSERT

| | |
|--|-----|
| <p>STEAMED PUDDING raspberry jam, warm coconut sponge, toasted coconut topping, whipped cream</p> | \$8 |
| <p>EGG NOG CHEESECAKE graham cracker base, egg nog and rum, berries and mint</p> | \$8 |
| <p>DESSERT COFFEE Feeling full? Why not indulge in one of our specialty coffees? Each coffee is made using the finest dark roasted beans, demerara sugar and topped with freshly whipped cream. Irish Coffee - Tullamore Dew Irish whiskey French Coffee - Hennessy Baileys Coffee - Baileys Irish Cream</p> | \$8 |

(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 auto grat of 18% added to their bill ~