

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	
CHORIZO SALAMI pork sliced with smoked paprika - SPAIN	
SALCHICHON summer style salami - SPAIN	
HUNGARIAN FARMER'S SAUSAGE smokey & slightly spicy - BC	

WHOLE MUSCLE

SPECK Austrian style prosciutto - BC	
CORNERED 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	CHAUMES 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	SHROPSHIRE blue and cheddar combined - ENGLAND	
COW	GRAND CAMEMBERT <i>moulin de gaye</i> - FRANCE	
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	
PASTEURISED HONEY local honey from local bees - 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	
MARCONA 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 ~

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SMALLS

DAILY SOUP ask server for details - with our homemade soda bread	\$6
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	\$14
CAESAR SALAD (VE) crispy royal red and black quinoa polenta "croutons" vegan caesar dressing, arugula/kale, nutritional yeast, lemon add chicken \$4 add bacon \$2 add steak \$6	\$14
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"	\$20
CURRY CHIPS (VE) hand cut, skin on, twice fried Russet potatoes, mild curry sauce, fresh parsley add cheese \$2	\$8
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	\$10

MAINS

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

DESSERT

STEAMED PUDDING raspberry jam, warm coconut sponge, toasted coconut topping, whipped cream	\$8
EGG NOG CHEESECAKE graham cracker base, egg nog and rum, berries and mint	\$8
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	\$8

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

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210 CARRALL STREET, VANCOUVER BC CANADA V6B 2J1
WWW.IRISHHEATHER.COM

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