

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	

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	BRIE double cream, full fat - FRANCE	
COW	BLUE STILTON strong, crumbly, rich - ENGLAND	
COW	LA SAUVAGINE surface ripened, soft skin, creamy - QUEBEC	
COW	GUINNESS CHEDDAR drowned in stout, aged 12 months - IRELAND	
COW	CAMBOZOLA if camembert and gorgonzola had a love child - GERMANY	
SHEEP	PECORINO peppercorn studded, sharp, firm cheese - ITALY	
COW	CHEDDAR <i>Big John's Cajun</i> rubbed - USA	
COW	MORBIER semi-soft cheese, layer of vegetable ash in middle - FRANCE	
SHEEP	MANCHEGO firm, basket weave design wax coating - SPAIN	

(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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LUNCH/BRUNCH

SMOKED SALMON Irish wheaten bread, cream cheese smear, scrambled cage free eggs, caperberries, shaved red onion, lemon wedge	\$9
DAILY SOUP ask server for details - with our homemade soda bread	\$6
WINTER SALAD (VEG) (VE) roasted broccoli spears, grated parm, cherry tomatoes, quinoa, hemp hearts, lemon vinegarette add chicken \$4 add bacon \$2 add steak \$6 add egg \$2	\$14
KALE CAESAR SALAD (VEG) (VE) kale, housemade caesar dressing, shaved parm, lemon wedge, croutons add chicken \$4 add bacon \$2 add steak \$6 add egg \$2	\$12
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 add egg \$2 add chicken \$4 add bacon \$2 add steak \$6	\$8
AVOCADO TOAST Irish wheaten bread, smashed avo, soft poached egg, zaatar yoghurt, sesame, pea shoots add cheese \$2 add egg \$2 add chicken \$4 add bacon \$2 add steak \$6	\$9
MUSHROOM TOAST mixed mushroom, rarebit sauce, toasted Irish wheaten bread, pea shoot, soft poached cage free eggs add cheese \$2 add egg \$2 add chicken \$4 add bacon \$2 add steak \$6	\$9
RASHER & BLACK PUDDING SANDWICH thick cut bacon rashers, crumbled black pudding, ballymaloe house style relish, baby kale, soft fried cage free egg, toasted buttered potato bread	\$9
FISH & CHIPS (GF) hand cut, skin on, twice fried Russet potatoes, battered cod, mushy peas, house tartar, lemon	\$18
DESSERT	
STEAMED PUDDING raspberry jam, warm coconut sponge, toasted coconut topping, whipped cream	\$8
CHOCOLATE CHEESECAKE graham cracker crust, milk chocolate, 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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WWW.IRISHHEATHER.COM

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