

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

SICILIAN fennel, lemon, very mild heat - BC	
ROMAN coriander, black pepper, chili - BC	
FINOCCHIONA fennel flavoured salami - ITALY	
ARGENTINIAN paprika, red wine, spicy Dijon - BC	
SPICY FENNEL spicy fennel flavoured - BC	
FIG TOSCANO slightly sweet, cinnamon, clove - BC	
CHORIZO mild, smoky & peppery - SPAIN	
BEER SALAMI Blood Alley Bitter in parts, strong hop flavour - BC	
SALCHICHON summer style salami - SPAIN	

WHOLE MUSCLE

LOMO cured pork tenderloin - SPAIN	
SCHINKENSPECK German style prosciutto - BC	
BRESAOLA smoked beef loin - ITALY	

CHEESE

COW	CAMBOZOLA Camembert & Gorgonzola blended into blue cheese heaven - GERMANY	
COW	ST. ANDRE triple cream Brie - FRANCE	
COW (UP)	AVONLEA CLOTHBOUND CHEDDAR fruit, toasted nuts - PEI	
COW	GUINNESS CHEDDAR aged Cheddar, infused with Guinness - IRELAND	
COW	PIAVE hard like parm, aged 8 months - ITALY	
COW	DUBLINER CHEDDAR cow's milk, aged 12 months - IRELAND	
COW	BARELY BUZZED creamy cheddar, hand-rubbed in coffee and lavender - USA	
COW	CHESHIRE hard crumbly with full-flavoured, tangy and milky - England	
SHEEP	MANCHEGO hard, sheep's milk - SPAIN	
GOAT	DRUNKEN GOAT semi-firm goats cheese, mild fruity flavour - SPAIN	

UP = UNPASTEURISED MILK

CONDIMENTS

GUINNESS MUSTARD wholegrain mustard and Guinness from our own taps	
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	
CASTELVELTRANO OLIVES 007's olive of choice - ITALY	
MARCONA ALMONDS organic, fried in olive oil, dusted in sea salt - SPAIN	
MEDJOOOL DATES sweet, dense, pitted dates - CALIFORNIA	
ARBEQUINA OLIVES perfect mini olives - SPAIN	
QUINCE PASTE dense sweet jelly, perfect for cheese or spicy meat - SPAIN	
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 – served with our soda bread	\$6
WINTER SALAD (V) mixed berries, candied walnuts, goats cheese, citrus vinaigrette add chicken \$4 add bacon \$2	\$13
BONE MARROW roasted bone marrow, berry compote, confit garlic, whipped goats cheese, toasted bread Add a shot of Jameson \$5 (<i>must do – bone marrow luge</i>)	\$16
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
TERRINE (VE) (V) roasted winter vegetable, cashew “cheese”, truffle oil	\$10
CHICKEN LIVER PATÉ brandy infused, individual pots, crostini	\$10

MAINS

RAGU BOLOGNESE fresh hand-pulled fettuccini, ground beef, pork sausage, slab of bacon, fresh herbs	\$20
SPAGHETTI SQUASH (VE) (V) oven roasted squash, (breaks into strings hence spaghetti) tomato olive sauce	\$16
QUARTER ROAST CHICKEN dry rubbed, roasted potatoes & vegetables, rosemary gravy, cranberry gastrique	\$18
GNOCCHI (V)(GF) leeks, cream, white wine, artichoke hearts, pea shoots	\$16
BRAISED PORK CHEEK sherry poached figs, creamy cheesy polenta, crispy Brussels sprouts	\$18
CATCH OF THE DAY pan seared fresh fish, aromatics, white wine, bacon flavoured lentils, vegetables	\$19

DESSERT

CHOCOLATE MOUSSE orange, dark Belgian chocolate, sea salt	\$8
BANOFFEE PIE banana toffee pie, maple whipped cream	\$8

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

THE IRISH HEATHER GASTROPUB
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WWW.IRISHHEATHER.COM

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