

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 smoked paprika, sweet - HUNGARY

FINOCCHIONA fennel flavoured salami - ITALY

TRUFFLE speckled with truffle dust - ITALY

HENRI RAFFIN HAZELNUT SALAMI Pork and hazelnut salami - FRANCE

CHORIZO SALAMI mild, smoky & peppery - SPAIN

SALCHICHON summer style salami - SPAIN

HENRI RAFFIN SALAMI classic seasoned Pork salami - FRANCE

WHOLE MUSCLE

TYROLEAN SPECK cured pork belly - ITALY

LOMO cured pork tenderloin - SPAIN

SCHINKENSPECK German style prosciutto - BC

BRESAOLA smoked beef loin - ITALY

CHEESE

COW **" LUE 'OTILTON** classic, rich, sweetly blue - (V80 V)

COW **BRIE** soft, creamy, surface-ripened - QUEBEC

COW **TALEGGIO** if the Italians made brie- ITALY

COW **OKA** subtle flavours of hazelnuts & butter - QUEBEC

COW **o=k\ ho=@ - BLUE** If Stilton And Cheddar Got it On - (V80 V)

COW **DUBLINER CHEDDAR** cow's milk, aged 12 months - IRELAND

COW **CAMBOZOLA** Combo of Camembert & Gorgonzola- GERMANY

SHEEP **MANCHEGO 6 MONTHS** hard, sheep's milk - SPAIN

COW **UBRIACO PROSECCO (U)** semi-firm cheese, bathed in prosecco - ITALY

COW **SAINT-PAULIN** Canadian cousin to France's Port Salut - QUEBEC

(U) = unpasteurized milk used

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

CASTELVETRANO 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
HOUSE SALAD (V) spinach, butternut squash, mushrooms, maple/walnut dressing, crispy onion, Stilton crumbles. 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
CURRY CHIPS (VE) (V) hand cut, skin on, twice fried with coconut milk curry sauce	\$6
CHICKEN LIVER PATÉ brandy infused, fig jam, crostini	\$9

MAINS

RAGU BOLOGNESE fettuccini, pork sausage, slab of bacon, fresh herbs	\$18
BANGER & MASH mild Italian sausages, mashed potatoes, gravy	\$17
GNOCCHI (V)(GF) cashew pesto, artichoke hearts, shaved parmesan, arugula	\$16
BEEF & ALE STEW beer braised brisket, mushrooms, root veg, mashed potato	\$18
FISH & CHIPS fresh cut fries, battered fresh fish, minted mushy peas, house tartar	\$17
DOUBLE, SMOKED PROVOLONE BURGER 50:50 pork & beef brisket, bacon, sautéed mushrooms, arugula, caramelized onions, preserved lemon mayo, brioche bun	\$18

DESSERT

CHOCOLATE MOUSSE orange, dark Belgian chocolate, sea salt	\$8
STICKY TOFFEE PUDDING soft sponge, date infused, Chantilly cream, toffee sauce	\$8

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

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WWW.IRISHHEATHER.COM

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