

THE IRISH HEATHER GASTROPUB

SO HOW DOES THIS PART OF THE MENU WORK?

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

BLACK TRUFFLE Umbrian winter truffle, local pork, sea salt & garlic

CHORIZO mild, smoky & peppery - SPAIN

DUCK & GUANCIALE duck & cured pig cheek - BC

SALCHICHON summer style salami - SPAIN

ROSETTE mild pork salami mixed with fennel, black pepper and cinnamon - BC

SOUR TUSCAN mixed Italian herbs, darker in colour, gamier flavour - BC

WHOLE MUSCLE

LOMO cured pork tenderloin - SPAIN

SHINKENSPECK German style Prosciutto - BC

BRESAOLA smoked beef loin - ITALY

CORNED BEEF classic NY Jewish style from our pal Mike Vitow - BC

CHEESE

COW **CAMBOZOLA** Camembert & Gorgonzola blended into blue cheese heaven - Germany

COW **POINT REYES BLUE** creamy smooth blue cheese - (UP)

COW **ST. ANDRE** triple cream Brie - FRANCE

COW **AVONLEA CLOTHBOUND CHEDDAR** fruit, toasted nuts, firm texture - PEI (UP)

COW **GUINNESS CHEDDAR** aged Cheddar, infused with Guinness - IRELAND

COW **TALLAGIO** hints of fruit, mild flavoured, tangy finish - ITALY

COW **MAHÒN** soft to hard white cheese - SPAIN

COW **DRUNKEN GOAT** Semi-firm goats cheese, gentle pliable texture, mild fruity flavour

COW **PIAVE** hard, Italian cow's milk cheese, aged 8 months

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

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

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

PICCALILLI RELISH classic British relish of pickled vegetables

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

THEMED PLATES - \$20

Here are a couple groupings we think are fun, good to share, quick to assemble and work well with whisk(e)y, wine and beer

BULLFIGHTER (Spain) - BRUTUS (Italy) - EDEN (Vegetarian) - CANUCK (Canada)

If you're still unsure...ask about our 'DEALER'S CHOICE' where we'll pick for you!

THE IRISH HEATHER GASTROPUB

SOUPS and SALADS

BLOODY MARY SOUP Vodka, Tomatoes, Olive Oil, Served Chilled	\$6
DAILY SOUP (V)(GF) choice of 2 daily soups - ask server for details	\$6
COBB SALAD chicken, bacon, egg, avocado, Danish blue cheese, iceberg, crispy potato	\$16
SUPERFOOD SALAD (VE)(GF) spring mix, quinoa, chickpea, beets, apple mustard vinaigrette add chicken \$4 add goat cheese \$4 add bacon \$2	\$11

SMALLER BITES

CHORIZO CROQUETTES breaded, mashed potatoes, studded with chorizo	\$6
PORK SCRATCHINGS also known as crackling, rinds, chicharrón....delicious	\$4.50
GOATS CHEESE STUFFED DATES medjool dates, goats cheese, organic honey	\$6
SCOTCH EGG soft boiled egg, ground pork, panko, Guinness mustard	\$9
DEVILLED EGG (V) hard boiled egg, mayo, spring onion, sour cream, chive, panko	\$4
CURRY FRIES (VE)(GF) hand-cut, twice fried potatoes, curry sauce	\$6
CURRY CHEESE CHIPS WITH BACON twice fried potatoes, curry sauce, grated cheddar, bacon	\$10
SPICE BAG (IRISH STREET FOOD) hand-cut fries, crispy chicken, peppers, onion, 5 spice mix	\$13
BAKED LOBSTER MAC 'N CHEESE aged white cheddar, lobster, irish whisky sauce	\$20

ENTRÉES

CROQUE MADAME hot sandwich, rosemary ham, fried egg, swiss cheese, béchamel sauce	\$15
HOUSE MADE VEGGIE BURGER (VE) spiced vegetable patty, hummus, red pepper relish, brioche bun	\$15
CHEESEBURGER AND FRIES ground chuck beef, aged cheddar, lettuce, tomato, pickle, brioche bun add bacon \$2 add cambozola \$4	\$17
CHICKEN CORDON BLEU panko crusted chicken breast, stuffed with rosemary ham & swiss cheese	\$18
TAGLIATELLE CARBONARA Classic Dish, Tagiatelle Pasta, Bacon, Parmesan, Garlic, Poached Egg add chicken \$4	\$16
BANGERS AND MASH handmade sausages, colcannon mash, demi gravy	\$17
FISH 'N' CHIPS (2 PIECE) beer battered Pacific cod, hand cut fries, slaw, tartar sauce	\$17
"REAL MEN EAT" QUICHE (V) caramelised onion, crumbled goats cheese, sundried tomato, side Superfood Salad	\$15

DESSERTS

ETON MESS whipped cream, fruit syrup, broken meringues, fresh fruit	\$8
CRÈME BRÛLÉE classic French custard, fruit compote	\$8

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