



# IRISH TIMES

PUBLIC  
HOUSE

**\$35**

## STARTERS

### Clam Chowder

Classic creamy clam chowder with bacon

### Times Salad

A blend of mixed greens, goat cheese, carrots, roasted walnuts, orange honey vinaigrette

### Crab Bisque

A classic bisque made with local fresh Dungeness crab & garnished with snow crab

*Wine: Blasted Church ~ Sauvignon/Semillon \$13.50 (6oz)*

*Beer: Phillips ~ Robert Service Stone Fired Ale \$9.25 (18oz)*

## MAINS

### Dublin Coddle

A rich pork broth filled with bacon, Guinness onion, honey garlic bangers, fingerling potatoes, grilled cabbage served with a side of soda bread

### Corned Beef

10 day brined beef brisket, braised in strongbow cider with grilled green cabbage, butter roasted fingerling potatoes & gravy

### Hot Roasted Turkey Sandwich

Open faced sandwich smothered in gravy on top of white toast with stuffing, mashed potatoes & cranberry sauce

*Wine: Blasted Church ~ Merlot/Cab Sauv/Syrah \$12.50 (6oz)*

*Beer: Vancouver Island ~ Dominion Dark Lager \$9.25 (18oz)*

## DESSERTS

### Guinness Brownie

Our signature brownie, with vanilla ice cream, chocolate fudge sauce & toasted pistachios

### Sticky Toffee Pudding

Hot, rich, and of course sticky. This classic is served with molten toffee sauce & vanilla ice cream

*Wine: Blasted Church ~ Merlot/Cab Sauv/Syrah \$12 (6oz)*

*Beer: Lighthouse ~ Race Rocks \$9.25 (18oz)*

**DINE AROUND**  
and stay **IN TOWN**  
VICTORIA