



PENNY FARTHING
PUBLIC HOUSE

Penny \$45

FIRST

Wild Mushroom & Gorgonzola Flatbread

Garlic & cream base with local forest mushrooms, smoked gorgonzola,
roasted leeks, arugula, & balsamic

Stoneboat, Pinot Noir, Okanagan Valley, BC

Howe Sound Brewing Rail Ale Nut Brown

OR

Butternut Squash Soup

Smooth butternut squash soup with hints of nutmeg & cinnamon, topped with honey
toasted seeds

E. Guigal Blanc, Viognier/Roussanne/Marsanne, Côtes Du Rhône, France

Kronenbourg Blanc Wheat Beer

SECOND

Chicken Tikka Masala

Marinated chicken thighs in a hot curry with basmati rice, grilled naan, & raita

Fitzpatrick Interloper, Gewürztraminer, Okanagan Valley, BC

Driftwood Fat Tug IPA

OR

Shepherd's Pie

Lamb & beef stew with root vegetables, green peas, creamy mash, & a side of mixed lettuce

La Fiole, Grenache/Syrah, Côtes du Rhône, France

Phillips Robert Service Stone Fired Ale

OR

Spinach & Beetroot Salad

Fresh spinach leaves tossed in our house balsamic vinaigrette with red wine poached pears,
candied walnuts, dried cranberry, roasted beets, & goat cheese

Fabre en Provence, Grenache/Cinsault/Syrah, Cotes de Provence, France

Vancouver Island Brewery Break Point Pilsner

THIRD

Sticky Toffee Pudding

Traditional English Sponge, rich toffee sauce, chopped walnuts, vanilla ice cream

Taylor Fladgate 10 year