

SOUP

Add fresh baked baguette \$2

French Onion “Au Gratin” \$9

SALADS

Choice of yoghurt cucumber dressing  or black bean vinaigrette.

Add fresh baked baguette \$2

Classic Caesar \$10

Harvest \$16  

Golden beets, crumbled goat cheese, candied pecans, grapes and cucumber on mixed greens with a balsamic reduction and extra virgin olive oil.

West Coast 

Avocado, cucumber and roma tomato on mixed greens.

With Grilled Chicken Breast \$18

With Pacific Shrimp \$19

With Blackened Salmon \$19

With Tiger Prawns \$21

WEEKEND BRUNCH

Saturdays, Sundays & Holidays
Served to 2pm

 Vegetarian

 Gluten Free

STARTERS + SHARE

Add house fries or mixed greens \$3½

Add Caesar salad \$5

Mushroom Caps \$15

Filled with a mix of three cheeses, crab and imitation crab, with baguette.

Chicken Tenders \$15

Breaded chicken with honey mustard sauce and house fries or mixed greens.

Yam Fries \$9

With chipotle mayo.

Calamari \$17½

Deep fried, moist squid with a sharp tzatziki dip.

Black Tiger Prawns \$15

Pan fried in lemon butter, garlic and white wine, with baguette.

Baked Nachos \$17  

Tortilla chips with cheese, tomato, jalapeno peppers, onion, salsa and sour cream.

Add guacamole \$3½

Roast Chicken Quesadilla \$17

Roast chicken breast, cheese, peppers, onion and tomato in a tortilla with salsa and sour cream.

 **Fish Tacos \$19**

Seasoned grilled cod with bell peppers, onions, tomato and our house yoghurt taco sauce.

SAY HI

@ f @cheshirecheeserestaurant
cheshirecheeserestaurant.com

 **ocean wise™** | Recommended by the Vancouver Aquarium as ocean-friendly.

MAINS



English Fish & Chips \$21

Pacific cod, crispy beer batter and house-made tartar sauce.

Extra fillet of cod 5½

Add coleslaw 2



Halibut & Chips \$29½

Pacific halibut fillet with house fries and house-made tartar sauce.

Add coleslaw 2



Pan-fried Oysters & Chips \$21

British Columbia's finest Fanny Bay oysters lightly floured and sautéed with a seafood cocktail dip.

Add coleslaw 2

Fisherman's Pie \$23

Scallops, shrimp, cod and mushrooms in a lobster sauce topped with mashed potato. Served with house fries or mixed greens.

Roast Beef Dip \$21

Sliced sirloin roast on a baguette, served "au jus", with house fries or mixed greens.

The Cheshire Meatloaf \$21

Seasoned, natural ground beef with a peppercorn sauce, served with mashed potatoes and vegetables.

Irish Lamb Stew \$22

Tender lamb simmered in a rich Guinness flavoured gravy with potatoes, onions and vegetables, served with mashed potatoes.

Seafood Cioppino \$24

Tiger prawns, scallops, cod and mussels simmered in white wine, tomatoes and peppers with baguette or garlic bread.



BC Salmon \$24 GF

Poached Steelhead salmon fillet, lemon basil butter, basmati rice and seasonal vegetables.



Grilled Halibut \$29½

Pacific halibut fillet, lemon basil butter, basmati rice and vegetables.

Shrimp & Crab Quiche \$19

With mixed greens or house fries.

Moroccan Vegetarian Stew \$19 V GF

A delicious mix of red lentils, yams, peppers, peanuts, chick peas, celery and tomato. Served with basmati rice and mixed greens.

Classic Lamb Curry \$22

Tender pieces of lamb simmered in our Indian style curry sauce with vegetables and basmati rice.

Seafood Curry \$24 GF

Tiger prawns, scallops and cod in our Indian style curry sauce with vegetables and basmati rice.

Not all ingredients listed.
Please talk to your server about food allergies.

All prices subject to applicable taxes.
An 18% gratuity will be added for groups of 8 or more.



ENGLISH TRADITIONAL

With house fries or mixed greens.

Substitute Caesar salad \$2

Toad in the Hole \$17½

Locally made, lean English sausages in Yorkshire pudding with gravy.

Chicken Pie \$18

Chicken breast, mushrooms, celery and carrots topped with a pie crust.

Shepherd's Pie \$19

Seasoned ground beef and vegetables topped with mashed potato and gravy.

Steak & Kidney Pie \$18½

Tender morsels of beef and kidney in a rich gravy topped with a pie crust.

BURGERS

Lettuce, house sauce, tomato, pickle and onion on a freshly baked brioche bun. Served with house fries or mixed greens.

Substitute Caesar salad \$2

Add-ons

Half Avocado \$3

Cheddar Cheese \$2

Mushrooms, Bacon (each) \$1½

Classic Beef Burger \$17½

Succulent, AAA beef burger.

Veggie Burger \$16

A mix of brown rice, mushrooms, rolled oats and cheese, topped with avocado.



Salmon Burger \$19

Steelhead salmon grilled fillet with our house tartar sauce.

Chicken Burger \$17½

Grilled chicken breast, melted cheddar and lean bacon.

STEAKS

With seasonal vegetables.

Garlic mashed potatoes or house fries.

Grilled Steak & Prawns \$32

8oz. AAA sirloin topped with sautéed tiger prawns.

Peppercorn Sirloin \$28

8oz. grilled AAA sirloin with a smooth peppercorn sauce.

Grilled Sirloin \$26

8oz. AAA sirloin steak grilled to perfection.

Mushroom Sirloin \$28

8oz grilled AAA sirloin steak in a mushroom demi-glace.

STEAK GUIDE

RARE Cool, red centre.

MEDIUM RARE Juicy, warm, red centre.

MEDIUM Juicy, warm, pink throughout.

MEDIUM WELL Hot, some juices, slightly pink.

WELL DONE Hot, cooked throughout.

BEER ON TAP

LOCAL CRAFT	10oz.	14oz.
Red Truck Lager	\$4½	\$6
Stanley Park Sunsetter Wheat	\$4½	\$6
Driftwood Fat Tug IPA	\$5	\$6½
Rotating Tap	—	—

CANADA

Okanagan Springs Pale Ale	\$4½	\$6
Three 6oz. tasters of any domestic & craft		\$7½

PREMIUM IMPORTED

Guinness Irish Stout	\$6	\$8
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DRAUGHT SPECIALTIES

Shandy (Lager, 7-Up or Ginger Ale)	\$4	\$5½
Lager & Lime (Lager, touch of lime)	\$4	\$5½
Black & Tan (Guinness, Pale Ale)	\$5½	\$7½
Snake Bite (Strongbow Cider, Lager)	\$5½	\$7½
Crown Float (Strongbow, Guinness)	\$5½	\$7½

CIDERS

DRAUGHT

Strongbow Cider (UK)	\$6	\$8
Strongbow Raspberry Zinger		\$8
Strongbow & Black (Cassis liqueur)	\$6	\$8

BOTTLE (12oz.)

Grower's Cider		\$6½
Apple, Pear or Peach (12oz.)		

WINES

WHITE

	6oz.	9oz.	bottle
House: Peller Estates Pinot Grigio, BC	\$8	\$11	\$30
Fetzer Chardonnay, USA	\$10½	\$15	\$32
Wente Morning Fog Chardonnay, USA	\$12	\$18	\$42
Sandhill (VQA) Pinot Gris, BC	\$10	\$14½	\$32
Grey Monk (VQA) Gewürztraminer, BC	\$11½	\$17	\$38
Cono Sur Reserva Sauvignon Blanc, Chile	\$10½	\$15	\$32
Oyster Bay Sauvignon Blanc, New Zealand	\$12	\$18	\$42

ROSÉ

Oyster Bay New Zealand	\$12	\$18	\$42
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RED

House: Peller Estates Cabernet/Merlot, BC	\$8	\$11	\$30
Pascual Toso Estate Malbec, Argentina	\$11	\$16	\$35
Sandhill (VQA) Merlot, BC	\$10½	\$15	\$32
Shot in the Dark Shiraz, Australia	\$10½	\$15	\$32
Beringer Founders' Estate Cabernet Sauv, USA	\$11½	\$17	\$36
Wente Southern Hills Cabernet Sauv, USA			\$42
Meiomi Pinot Noir, USA			\$48

SPARKLING

Villa Teresa Prosecco, Italy			\$38
Ruffino Prosecco, Italy (half bottle)			\$22
Henkel Trocken Germany (7oz.)			\$10

Please see separate drinks menu for bottled beer, spirits and cocktails.

All prices subject to applicable taxes.

