

# CAFÉ MENU

## To Share

Dip of the Day, Toasted Turkish Bread (v)	8
Pork Belly Pieces, Carrot & Fennel Puree, Crispy Garlic (gf, df)	16
Spanakopita Parcel, Hommus, Olives, Rocket (v)	13
Roasted Pumpkin, Seeds, Horseradish (v, gf, df)	13
Chef's Selection of Arancini, Mojo Rojo	13

## Share Plate

(Serves 2)

Turkish Bread, Chef's Selection of Arancini, Dip of the Day, Pork Belly Pieces	34
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## Mains

Grilled Fish of the Day, Massaman Curry, Sweet Potato, Spring Onion, Peanut, Lime, Pickled Pineapple (gf)	44
Roasted Chicken Maryland, Chestnut Sauce, Seared Baby Onions, Chicken Jus (gf, df)	35
Irish Lamb Stew, Confit Parsnip, Rosemary Mash (gf)	36
Leek, Mushroom & Mozzarella Pie, Mash, Garlic Butter, Green Pepper Sauce (v)	35

Please note that menu items may contain traces of nut, egg, wheat, soy, seeds and any other allergens. Due to the nature of restaurant/buffet meal preparation and cross-contamination Heyder & Shears is unable to guarantee the absence of the above ingredients in its menu items.

# CAFÉ MENU

## Sides

Fries & Ajoblanco Dip (v, df)	8
Toasted Turkish Bread, Butter (v)	8
Pear, Shaved Pecorino, Rocket Salad (v, gf)	8
Moorish Rice, Crispy Fried Onions (v, gf)	9
Fried Potatoes, Grated Gruyere (v, gf)	8

## Artisanal Cheeses

Local & International Cheeses, Dried Muscatels, Quince Paste, Glace Fruits, Walnut Bread, Wafers. Please check with Wait Staff for our Daily Selection.

One Cheese	16
Two Cheeses	20
Three Cheeses	24

## Something Sweet

Sticky Date Pudding, Maple Caramel Sauce, Chocolate Crumb, Ice Cream	14
Self-Saucing Lemon Cake, Rhubarb, Banana Mousse, Toasted Coconut (gf)	15
Warm Apple Pie, Spiced Pastry, Pecans, Whipped Cream	15

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