



## Sunday Lunch Menu

### Starters

**Smoked Salmon and Leek Tart**  
Tomato Salsa, Red Onion Salad

**Vine Tomato & Buffalo Mozzarella Salad (V)**  
Balsamic Glaze, Shaved Parmesan, Basil Oil

**Soup of the Day**  
Crusted Bread with Herb Oil

**Honey Roasted Beetroots, Orange & Pomegranate Salad**  
Cumberland Dressing, Honey Roasted Nuts (V)

**Crispy Fried Tempura King Prawns**  
Wakame, Carrot, Sesame Salad, Chilly Ponzu Dressing

**Ham and Pea Croquettes**  
Hollandaise Sauce, Pea Shoot Salad

### Mains

**Maple Roasted Loin of Bacon**  
Butter Roast Potatoes, Seasonal Vegetables, Gravy and Apple Sauce

**Roast Leg of Welsh Lamb**  
Butter Roast Potatoes, Seasonal Vegetables, Rosemary and Garlic Gravy

**Moroccan Spiced Nut Roast (V)**  
Butter Roast Potatoes, Seasonal Vegetables, Gravy

**Grilled Welsh Gammon Steak 08 Oz**  
Served with Heywood Slaw, Pineapple,  
Chunky Chips & Fried Egg

**Chargrilled Butterfly Lemon, Thyme & Garlic Chicken**  
Confit Tomatoes, Mushroom, Tomato Dressing & Chunky Chips

**Beer Battered Fish and Chips**  
Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

**Mixed Green Vegetables in Rich Tomato Sauce Linguini (V)**

### Burgers (Charged as taken)

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

**Heywood Classic Beef Burger £20.50**  
Welsh Beef, Buttered Onions, Tomato, Pickle,  
House Burger Sauce

**Slow Braised Smokey BBQ Pulled Pork Burger £20.50**  
Onion marmalade, Tomato & Pickles

**Cajun Spiced Chicken Burger £20.50**  
Tomato Salsa, Sour Cream, Monterey Jack Cheese

**Garden Vegetable Burger (V) £19.50**  
Oven Roasted Indian Spice Vegetable Pattie, Pickles, Onions, Minted Yoghurt

Blue Cheese Cider Onions £2.50  
Bacon and Cheese £2.50

### Sides

Garlic Bread £4.50  
Chunky Chips £4.50  
Creamed Potatoes £4.50

House Salad £ 4.50  
Skinny Fries £4.50  
Stem Broccoli and Almonds £4.50

Seasonal Vegetables £4.50  
Pembrokeshire New Potatoes £4.50  
Peas and Pancetta £4.50

## Desserts

**Warm Sticky Toffee Pudding**  
with Salted Caramel, Clotted Cream

**Cream Raspberry and Chocolate Tart\***  
Strawberry and Prosecco Sorbet (Vegan)

**Belgian Waffles, Banana, Chocolate Sauce**  
Orange Caramel Ice Cream

**Crème Brûlée\***  
Spiced Berry Compote, Shortbread

**White Chocolate & Penderyn Whisky Torte\***  
With Biscoff Ice Cream

**Sundae of the Day, Welsh Ice Cream**  
Whipped Cream and Tasty Bits

**Choice of Any Three Scoops of Ice Creams (two scoops on children's option)**  
Vanilla, Honeycomb, Strawberry, Orange and Caramel, Chocolate or Biscoff

**Taster of Welsh Cheese and Biscuits (£5 Supplement)**  
Snowdonia Bomber, Perl Wen, Perl Las served with Traditional Accompaniments

(Desserts with \* are not available for children's option)

**Two Courses £26.95      Three Courses £31.95**

**Children's portions available for under 12s (Only applicable if Roast option choice for main)**

**Two Courses £14.95      Three Courses £17.95**

Please note that some of these dishes may contain nuts or nut extracts. Whilst all the food we serve at The Bar & Grill is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk & shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that some of our products may contain allergens. Individuals sensitive to any allergen should contact a member of staff prior to consumption.

A discretionary 10% service charge will be automatically added to your bill. Should you wish to have this removed, please speak to a member of the Restaurant Team who will amend the bill for you.