



HEYWOOD

Bar & Grill

New Year's Eve Menu

Starters

Smoked Salmon and Leek Tart £13.50
Tomato Salsa, Red Onion Salad

Vine Tomato & Buffalo Mozzarella Salad (V) £10.00
Balsamic Glaze, Shaved Parmesan, Basil Oil

Honey Roasted Beetroots, Orange & Pomegranate Salad £10.50
Cumberland Dressing, Honey Roasted Nuts (V)

Soup of the Day £9.50
Crusted Bread with Herb Oil

Crispy Fried Tempura King Prawns £13.50
Wakame, Carrot, Sesame Salad, Chilly Ponzu Dressing

Ham and Pea Croquettes £12.50
Hollandaise Sauce, Pea Shoot Salad

Burgers

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

Heywood Classic Beef Burger £22.50
Welsh Beef, Tomato, Pickle, House Burger Sauce

Blue Cheese Cider Onions £2.50
Bacon and Cheese £2.50

Slow Braised Smokey BBQ Pulled Pork Burger £22.50
Onion marmalade, Tomato & Pickles

Cajun Spiced Chicken Burger £22.50
Tomato Salsa, Sour Cream, Monterey Jack Cheese

Garden Vegetable Burger (V) £21.50
Oven Roasted Indian Spice Vegetable Pattie, Pickles,
Onions, Minted Yoghurt

Sides

Garlic Bread £4.75
House Salad £ 4.75
Seasonal Vegetables £4.75
Chunky Chips £4.75
Skinny Fries £4.75
Pembrokeshire New Potatoes £4.75
Creamed Potatoes £4.75
Peas and Pancetta £4.75

Mains

Traditional Beef Wellington £39.50
Fillet of Beef Wrapped in Mushroom Pate, Spinach and Butter
Pastry, Potato Fondant, Roasted Roots, Rich Port Jus

Heywood Special T- Bone Steak 16 Oz £38.50
Grass Fed Welsh Beef,
Confit Tomatoes, Mushrooms & Chunky Chips

Rib Eye 8 Oz £30.50
Confit Tomatoes, Mushrooms & Chunky Chips

Welsh Lamb Leg Steak £29.50
Grain Mustard Creamed Potatoes, Sprouting Broccoli,
Sticky Red Cabbage, Maderia Jus

Chargrilled Butterfly Lemon, Thyme & Garlic Chicken £22.50
Confit Tomatoes, Mushroom, Tomato Dressing & Chunky
Chips

Slow Confit of Duck Leg £28.50
Champ Mash, Sauteed Summer Greens, Black Currant Jus

Seared Fillet of Seabass £27.50
Tomato Minestrone of Beans, Fennel and Fine Pasta,
Favoured with Smoked Mussels

Thai Red Curry with Scented Jasmine Rice

With Vegetables (V) £21.50
or Chicken £22.50
or Prawns £24.50

Wild Mushroom and Squash Stroganoff (V) £22.50
Basmati and Wild Rice, Chopped Gherkins, Soured Cream

Sauces

Madeira Sauce £4.90
Peppercorn Sauce £4.90
Diane Sauce £4.90
Blue Cheese Sauce £4.90
Bernaise Sauce £4.90

Pasta and Risotto

Prawn and Crab Meat Risotto £24.50
Scented with Saffron, Butternut Squash and Asparagus

Creamy Chicken, Chorizo & Pesto Linguini £22.50

Mixed Green Vegetables in Rich Tomato Sauce Linguini (V) £20.50



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Desserts

Champagne and White Chocolate Mousse, Peppered Strawberries £10.50

Glazed Lemon Square, Mulled Spiced Berries, Gin and Orange Flower £10.00

Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream £10.50

Raspberry and Chocolate Tart, Strawberry and Prosecco Sorbet (Vegan) £10.50

White Chocolate and Penderyn Whisky Torte with Biscoff Ice Cream £10.50

Belgian Waffles, Banana, Chocolate Sauce, Orange Caramel Ice Cream £10.00

Crème Brulée, Spiced Berry Compote, Shortbread £10.00

Sundae of the Day, Welsh Ice Cream, Whipped Cream and Tasty Bits £10.50

Taster of Welsh Cheese and Biscuits £14.95

Snowdonia Bomber, Perl Wen, Perl Las served with Traditional Accompaniments

Choice of Any Three Scoops of Ice Creams £8.50

Vanilla, Honeycomb, Strawberry, Orange and Caramel or Chocolate

Dessert Wine

LFE Late Harvest

In this blend you will find the intense peachy aromas of Viognier and the citrus aromas of Sauvignon Blanc, with a smooth honey undertone. This wine has been aged in French oak barrels for four months to add more complexity to the palate.

125ml £7.50

37.5cl bottle £19.95

To reserve your table, please call 01834 842 087

- **£20 deposit per person to secure your table**
- **Refundable deposit up to 5.00pm on 29th December. After this time deposit will be charged as a cancellation fee.**
- **Tables Bookable from 6.00pm through to 10.30pm.**
- **Dietary requirements must be stated at the time of booking**

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.