



Light Lunch Menu

Heywood Butter Chicken or Vegetable Masala
Indian Creamy Spiced Cashew and Tomato Butter Curry, Basmati Rice, Poppadom & Raita

Grilled 10 Oz Welsh Gamon Steak
Served with Coleslaw, Salad, Pineapple, Chunky Chips and Fried Egg

Soup of the Day with Homemade Bread & Herb Oil

Heywood Aromatic Wellness Salad & Garlic Bread
Choice of Chicken Breast
or
Smoked Salmon
or
Beetroot, Feta and Pomegranate
Mixed Leaves, Seaweed, Orange Slices, Fried Shallots, Beansprouts,
Spring Onion, Tamari Seeds, Honey Mint Dressing
(Vegan option available)

To Drink

125ml glass House Red, White or Rosé

Or

Half Pint Coors Draught

Or

Ginger Beer, Folkingtons Lemon and Mint or Heartsease Farm Sparkling Elderflower

Pepsi, Lemonade, Cordial and Soda

*Please advise us of any food allergies you may have. Whilst every care is taken at Heywood Marigold, we cannot guarantee that our kitchen is an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers and suppliers. Examples of allergies are as follows.

They are not limited to the below and can be extensive of this list:

Gluten Allergy: Barley, Oats, Rye, Wheat

Nut (Tree Nut) Allergy: Almonds, Brazil nuts, Cashew nuts, Hazelnuts, Pistachios, Pecan nuts, Walnuts

Other Allergies: Celery, Crustaceans, Dairy/Milk, Eggs, Fish, Lupin, Molluscs, Mustard, Peanuts, Sesame seeds,
Soya, Sulphur Dioxide