



Valentines Specials 2026

Starters

Crispy Fried Squid £11.50
Mango Salsa and Lime Aioli

Asian Taster Sharing Platter for two £19.95

Duck Gyoza, Tempura Prawn, Chicken Tikka, Cauliflower 65 and Vegetable Spring Roll served with Mint Chutney and Teriyaki Sauce

Pork Belly and Pickled Apple Skewer £12.95

Vietnamese Caramel Sauce, Seaweed and Cucumber Salad

Mains

Indian Inspired Marigold Shepherd's Pie £26.95

A delightful fusion of Shepherd's Pie with a vibrant zest of Indian Spices, a unique savoury blend of comfort food with a modern twist, served with Minted Peas

Pan Seared Fish of the Day £28.95

Miso Butternut Squash Puree, Wilted Pak Choi, Honey Lemon and Ginger Tamari Sauce

Desserts

Black Forest Fondant with Drunken Berry Coulis £10.90

*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

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.