

Starters

Homemade Bread £4.25

Olive Oil, Balsamic Glaze, Welsh Butter

Soup of the Day £9.95

Crusted Bread with Herb Oil (Vegan option available)

Crunchy Fried Japanese Tempura King Prawns £13.95

Wakame Sesame Salad, Carrot, Ponzu Dressing

Korean Chilli Pork Belly £12.95

On Lettuce Leaves, Pickled Cucumber, Asian Slaw

Steamed Hoisin Duck Gyozas £12.95

Steamed Dumplings, Soya Ginger Plum Sauce

Chicken Malai Tikka £11.95

Spiced Herb Yoghurt Cream Marination with Tamarind Chutney and Asian Slaw

Slow Cooked Pork and Apple Bao Bun £12.95

Fluffy Steamed Bun, Pickled Cabbage, Oyster Sauce

Feta and Watermelon Salad (V) £11.95

Red onions, Tomato, Mint Pomegranate Molasses Oil

Honey Roasted Beetroots, Orange & Pomegranate Salad £11.95

Cumberland Dressing, Honey Roasted Nuts (V)
(Vegan option available)

Burgers

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

Heywood Classic Beef Burger £23.50

Welsh Beef, Tomato, Pickle, Mustard Mayonnaise
Add on Bacon and Cheese £2.90

Garden Vegetable Burger (V) £21.90

Oven Roasted Indian Spice Vegetable Pattie, Pickles, Onions, Minted Wasabi Yoghurt

Marigold Wellness Salad

Aromatic Chicken Breast Salad £22.50

Mixed Leaves, Seaweed, Orange Slices, Fried Shallots, Beansprouts, Spring Onion, Tamari Seeds, Pomegranate Dressing

Sides

Wok Fried Greens £4.95

Buttered New Potatoes £4.95

Garlic Bread £4.95

Chunky or Skinny Fries £4.95

Pappadom with Mango Chutney £4.95

Prawn Crackers with Sweet Chilli Sauce £4.95

Kerala Paratha (Two pieces of Indian Layered Bread) £4.95

Steamed Rice £4.50

Sauces:

Choice of Peppercorn, Madeira or Béarnaise Sauce £4.95

Mains

Nasi Goreng (Indonesian) £27.50

Indonesian Fried Rice, Prawns, Bacon, Bean Sprouts, Fried Egg, Vegetables and Chicken Satay with Peanut Sauce

Ramen Noodles Soup (Japanese) £25.95 Or Chicken £24.50

Or Vegetables (V) £23.50

Clear Miso Broth, Bean Sprouts, Spring Onions, Juliennes of Vegetables, Nori, Sake, Soft Boiled Egg
(Vegan option available)

Butter Masala with Steamed Rice (Indian)

Indian Creamy Spiced, Cashew and Tomato Butter Curry, Mango Chutney, Raitha, Pappadom, Asian Salad
With Chicken £24.95 Or Vegetables (V) £21.95

Yaki Udon Noodles with Prawns (Japanese) £25.95

Stir Fried Prawns, Chicken, Bean Sprouts, Egg, Vegetables
(Vegan option available)

Slow Braised Belly of Pork (Korean) £29.95

Served over Stir-fried Vegetable Egg Noodles

Thai Red Curry with Steamed Rice (Thai)

With Vegetables (V) £22.50
or Chicken £24.95 or Prawns £25.95
(Vegan option available)

Malaysian Prawn Curry with Okra and Lemon Grass £26.95

Mango Chutney, Raitha, Pappadom, Asian Salad
Basmati Rice

Bamboo Biryani

Chicken £24.95 Or Beef £27.95 Or Vegetables (V) £22.50
Fragrant Basmati Rice, Aromatic Spices cooked Inside a Bamboo Stalk,
Asian Salad, Mango Chutney, Pappadom

Keralan Beef Curry served with Layered Paratha £27.95

Slow-roasted in a traditional blend of spices. Accompanied with
Mango Chutney, Raitha, Pappadom, Asian Salad

British Favourites

Rib Eye Thick Cut 10 Oz 36 Days Matured £37.95

Vine Tomatoes, Mushrooms & Chunky Chips

Grilled Fish of the Day £28.95

Served with Crushed Bombay New Potatoes and Adzuki Beans,
Seasonal Vegetables, Asian inspired Creamy Coconut Sauce
(Please ask the Restaurant Staff for Choice of the Day)

Grilled Welsh Gammon Steak 08 Oz £21.95

Served with Heywood Slaw, Pineapple,
Chunky Chips & Fried Egg

Chargrilled Butterfly Lemon, Thyme & Garlic Chicken £24.95

Confit Tomatoes, Mushroom, Tomato Dressing & Chunky Chips

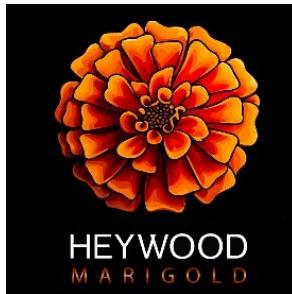
Beer Battered Fish and Chips £22.50

Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

Linguini Carbonara £22.95

Linguini aglio, olio e peperoncino with Prawns £25.95
(Sautéed Prawns tossed in Garlic, Olive Oil and Chilli Pepper)

Linguini, Mixed Vegetables in Rich Tomato Sauce (V) £21.95
(Vegan option available)



Desserts

Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream £10.90

Chocolate and Caramel Tart, Strawberry and Prosecco Sorbet (Vegan/Gluten Free) £10.90

Toasted Almond Amaretto Cheesecake with Mango and Passion Fruit Ice Cream £10.90

Belgian Waffles, Banana, Chocolate Sauce, Orange Caramel Ice Cream £10.90

Mango Crème Brûlée, Berry Compote, Vanilla Ice Cream £10.90

Apple and Lychee Crumble with Elderflower Custard £10.90

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

Taster of Welsh Cheese and Biscuits £14.95

Mature Cheddar, Perl Wen, Perl Las served with Traditional Accompaniments

Choice of Any Three Scoops of Ice Creams £9.95

Vanilla, Honeycomb, Strawberry, Orange and Caramel, Chocolate, Mango and Passion Fruit or Pistachio Ice Cream

Dessert Wine and Sake

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 £7.95
37.5cl bottle £21.95**

Akashi Tai Tokubetsu Honjōzo Sake 15% Tokkuri 200ml £13.95

*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.