



**HEYWOOD**  
MARIGOLD

## Starters

**Homemade Bread £3.00**

Olive Oil, Balsamic Glaze, Welsh Butter

**Crispy Fried Japanese Tempura King Prawns £13.90**  
Wakame Sesame Salad, Carrot, Ponzu Dressing

**Korean Chilli Pork Belly £12.50**  
On Lettuce Leaves, with Cucumber Batons and Asian Slaw

**Steamed Hoisin Duck Gyozas £12.00**  
Steamed Dumplings, Soya Ginger Plum Sauce

**Chicken Malai Tikka £11.50**  
Cashew Cream, Spices and Herb Marination with Date and Tamarind Chutney and Asian Slaw

**Slow Cooked Pork and Apple Bao Bun £12.50**  
Fluffy Steamed Bun, Pickled Cabbage, Oyster Sauce

**Vine Tomato & Buffalo Mozzarella Salad (V) £9.90**  
Balsamic Glaze, Shaved Parmesan, Basil Oil

**Honey Roasted Beetroots, Orange & Pomegranate Salad £9.90**  
Cumberland Dressing, Honey Roasted Nuts (V)  
(Vegan option available)

**Soup of the Day £8.90**  
Crusted Bread with Herb Oil  
(Vegan option available)

## Burgers

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

**Heywood Classic Beef Burger £23.50**  
Welsh Beef, Tomato, Pickle, Mustard Mayonnaise

**Bacon and Cheese £2.90**

**Garden Vegetable Burger (V) £21.90**  
Oven Roasted Indian Spice Vegetable Pattie, Pickles, Onions,  
Minted Wasabi Yoghurt

## Sauces

**Peppercorn Sauce £4.90**  
**Madeira Sauce £4.90**  
**Bearnaise Sauce £4.90**

## Sides

**Wok Fried Greens £4.90**  
**Stem Broccoli with Sesame seeds, Soya Sauce £4.90**  
**Pembrokeshire New Potatoes £4.75**  
**Garlic Bread £4.90**  
**Chunky Fries £4.75**  
**Skinny Fries £4.75**  
**Pappadom £3.00**  
**Prawn Crackers £4.25**

## Mains

**Nasi Goreng (Indonesian) £24.50**  
Indonesian Fried Rice, Prawns, Bacon, Bean Sprouts, Fried Egg, Vegetables  
and Chicken Satay with Peanut Sauce

**Ramen Noodle Soup (Japanese)**  
Clear Miso Broth, Bean Sprouts, Spring Onions, Juliennes of Vegetables,  
Nori, Sake, Soft Boiled Egg  
**Prawns £23.50**  
Or  
**Vegetables (V) £21.50**  
(Vegan option available)

**Kai Krapao with Steamed Rice (Thai) £23.50**  
Stir Fried Thai shredded Chicken with Basil and Chillies

**Malabar Mango Prawn Curry with Steamed Rice (Indian) £26.50**  
Kokum Flavoured, Mild Coconut Curry, Mango Chutney,  
Raitha, Pappadom

**Butter Masala with Steamed Rice (Indian)**  
Indian Creamy Spiced, Cashew and Tomato Butter Curry, Mango Chutney,  
Raitha, Pappadom, Salad  
**With Chicken £23.50**  
Or  
**Vegetables (V) £22.50**

**Yaki Prawns Udon Noodles (Japanese) £23.50**  
Stir Fried Prawns, Chicken, Bean Sprouts, Egg, Vegetables  
(Vegan option available)

**Sticky Pork Belly (Korean) £27.50**  
Pak Choi, Steamed Rice, Sesame Seeds

**Thai Red Curry with Steamed Rice**  
With Vegetables (V) £21.50  
or Chicken £23.50  
or Prawns £26.50  
(Vegan option available)

**Keralan Beef Curry Served with Layered Parantha (Indian) £26.50**  
slow-roasted in a mixture of spices, curry leaves, Cucumber Salad, Mango  
Chutney, Pappadam

## British Favourites

**Rib Eye 8 Oz £29.90**  
Vine Tomatoes, Mushrooms & Chunky Chips

**Grilled Fish of the Day £29.50**  
Served with Crushed Bombay New Potatoes, Seasonal Vegetables,  
Creamy Coconut Sauce  
(Please ask the Restaurant Staff for Choice of the Day)

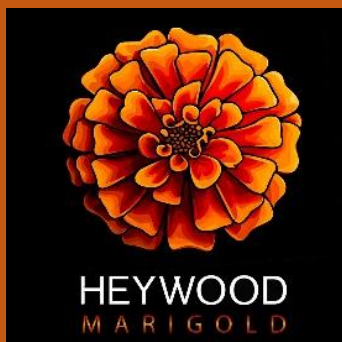
**Grilled Welsh Gammon Steak 08 Oz £20.90**  
Served with Heywood Slaw, Pineapple,  
Chunky Chips & Fried Egg

**Chargrilled Butterfly Lemon, Thyme & Garlic Chicken £23.50**  
Confit Tomatoes, Mushroom, Tomato Dressing & Chunky Chips

**Beer Battered Fish and Chips £21.50**  
Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

**Linguini Carbonara £22.50**

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



## Desserts

Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream £9.90

Chocolate and Caramel Tart, Strawberry and Prosecco Sorbet (Vegan) £9.90

White Chocolate and Penderyn Whisky Torte with Honeycomb Cream £9.90

Orange and Passion Fruit Cheese Cake with Honeycomb Ice Cream (Gluten Free) £9.90

Belgian Waffles, Banana, Chocolate Sauce, Orange Caramel Ice Cream £9.90

Mango Crème Brûlée, Spiced Berry Compote, Shortbread £9.90

Lychees with Vanilla Ice Cream £8.90

Sundae of the Day, Welsh Ice Cream, Whipped Cream and Tasty Bits £9.90

Taster of Welsh Cheese and Biscuits £14.50

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 Ice Cream

## Dessert Wine, Sake and Soju

### 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   £21.50

Akashi Tai Tokubestsu Honjozo Sake 15%      Tokkuri 200ml £13.95

Korean Donghae Soju 17.5%

50ml £3.75  
360ml £19.95

Please note that some of these dishes may contain nuts or nut extracts. Sesame Oil is used in most of the dishes so please ensure that this is communicated with a member of the Heywood Team. Whilst all the food we serve at The Heywood Marigold 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.