



Starters

Homemade Bread £3.90

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 £3.50

Prawn Crackers with Sweet Chilli Sauce £4.95

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

Sauces:

Choice of Peppercorn, Madeira or Bearnaise Sauce **£4.95 each**

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)

Prawns £24.95 Or Chicken £23.50

Or Vegetables (V) £22.95

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) £22.95

Yaki Udon Noodles with Prawns (Japanese) £25.50

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

Slow Braised Belly of Pork (Korean) £29.50

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 £27.95

(Vegan option available)

Malaysian Prawn Curry with Okra and Lemon Grass £27.95

Mango Chutney, Raitha, Pappadom, Asian Salad
Basmati Rice

Bamboo Biriyani

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, Pappadam

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 £34.90

Vine Tomatoes, Mushrooms & Chunky Chips

Grilled Fish of the Day £29.95

Served with Crushed Bombay New Potatoes, 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

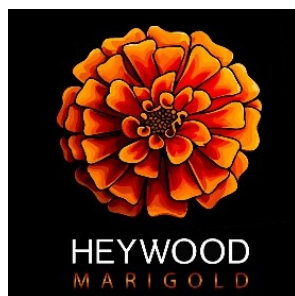
Beer Battered Fish and Chips £22.50

Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

Linguini Carbonara £22.95

Linguini aglio, olio e peperoncino with Prawns £24.95

(Sauteed Prawns tossed in Garlic, Olive Oil and Chilli Pepper)



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

Ricotta and Pistachio 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 £10.00

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 Honjozo Sake 15%

Tokkuri 200ml £13.95

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.