HEYWOOD
MARIGOLD

Marigold Spices – Often 'spicy' is thought as the level of chilli but Spices carry many flavours, not just the heat of a dish: **Seeds**, offering earthy or nutty notes, **Bark**, used for warmth & sweetness, **Roots & Rhizomes**, often more pungent, **Fruits & Berries**, sharp heat to sweet complexity and **Flower Buds & Stigmas** aromatic and often hand-harvested.

Starters

Homemade Bread £5.50
Olive Oil, Balsamic Glaze, Welsh Butter

Soup of the Day £9.95
Crusted Bread with Herb Oil (Vegan option available)

Crispy Fried Japanese Tempura King Prawns £14.95
Wakame & Carrot Sesame Salad, Ponzu Dressing

Pork Belly Pancakes £13.90
Spring Onion, Cucumber, Sesame Seeds, Asian Slaw with Plum Sauce

Steamed Duck Gyozas £12.95
Steamed Dumplings, Soya Ginger Hoisin Sauce

Moringa Chicken Malai Tikka £12.90
Spiced Herb Yoghurt Marinade, Tamarind Chutney, Dressed Leaves

Slow Cooked Pork and Apple Bao Bun £13.50
Fluffy Steamed Bun, Pickled Cabbage, Oyster Sauce

Chicken, Beetroot & Potato Cutlets £13.50
Deep fried Lightly spiced Fritter, Asian Slaw, Mint Chutney

Honey Roasted Beetroots, Orange & Pomegranate Salad £12.50
Cumberland Dressing, Honey Roasted Nuts **(V)**
(Vegan option available)

British Favourites

Rib Eye Thick Cut 9 Oz 36 Days Matured £38.95
Vine Tomatoes, Mushrooms & Chunky Chips

Sauces:

Peppercorn, Madeira, Mushroom or Bearnaise Sauce £5.90

Grilled Welsh Gammon Steak 08 Oz £22.95
Served with Heywood Slaw, Pineapple, Chunky Chips & Fried Egg

Chicken Diane £26.95
Seasonal Vegetables, Crushed Baby Potato & Spinach, Diane Sauce

Beer Battered Fish and Chips £23.95
Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

Linguini Carbonara £22.95

Linguini aglio, olio, peperoncino with Prawns £26.95
(Sauteed Prawns tossed in Garlic, Olive Oil, Chilli Pepper)

Linguini, Mixed Vegetables in Rich Tomato Sauce (V) £22.95
(Vegan option available)

Burgers

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

Heywood Classic Beef Burger £22.95
Welsh Beef, Tomato, Pickle, Mustard Mayonnaise
Add on Bacon and Cheese **£2.90**

Garden Vegetable Burger (V) £21.95
Oven Roasted Indian Spice Vegetable Pattie, Pickles, Onions, Minted Wasabi Yoghurt

Mains

Nasi Goreng (Indonesian) £27.95
Indonesian Fried Rice, Prawns, Bacon, Bean Sprouts, Fried Egg, Vegetables and Chicken Satay with Peanut Sauce

Butter Masala with Peas Pulao Rice (Indian)
Indian Creamy Spiced, Cashew and Tomato Butter Curry, Mango Chutney, Raita, Pappadom, Asian Salad
With Chicken £26.95 Or Vegetables (V) £21.95

Yaki Prawns Udon Noodles (Japanese) £26.95
Stir Fried Prawns, Chicken, Bean Sprouts, Egg, Vegetables
(Vegan option available)

Twice Cooked Sticky Pork Belly (Korean) £29.95
Slow-braised to perfection, served over egg noodles with stir-fried Veggies

Thai Red Curry with Steamed Rice (Thai)
With Vegetables (V) £22.50 or Chicken £26.95
or Prawns £26.95 (Vegan option available)

Heywood Lamb Masala (Indian) £30.95
Slow Cooked Tender Meat offering comfort and warmth, Medium Spiced Curry served with Kerala Paratha & Asian Salad

Malaysian Mango Prawn Curry £26.95
A vibrant dish with Mangoes and Tender Prawns in a Fragrant, Tangy Coconut Sauce served with Steamed Rice

Bamboo Biriyani
Chicken £26.95 Or Lamb £29.95 Or Vegetables (V) £22.50
Fragrant Saffron Basmati Rice, Aromatic Spices cooked inside a Bamboo Stalk, Asian Salad, Mango Chutney, Pappadam

Heywood Thali of the Day
Choice of Vegetarian £25.95 or Non-Vegetarian £30.95
Two preparations as well as Dahl. Served with Rice, Chapatti, Raita, Mango Chutney, Poppadom and Asian Slaw

Marigold Wellness Choices

Aromatic Chicken Breast Salad £24.50
Mixed Leaves, Orange Slices, Fried Shallots, Beansprouts, Spring Onion, Wakame, Tamari Seeds, Pomegranate Molasses Dressing

Grilled Fish of the Day £29.95
Crushed Baby Potato & Spinach, Seasonal Vegetables, Asian inspired Creamy Coconut Sauce
(Please ask the Restaurant Staff for Choice of the Day)

Sides

Wok Fried Greens £5.50
Buttered New Potatoes £5.50
Garlic Bread £5.50
Chunky or Skinny Fries £5.50
Pappadom with Mango Chutney £4.95
Prawn Crackers with Sweet Chilli Sauce £4.95
Kerala Paratha (Two pieces of Indian Layered Bread) £5.50
Steamed Rice £4.95

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Desserts

Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream £11.50
(Vegan option available, served with Plant Based Vanilla Ice Cream)

Chocolate & Orange Tart Served with Honeycomb Ice Cream £11.50
(Vegan and Gluten Free)

Honeycomb Cheesecake, Mango & Passion Fruit Ice Cream £11.50

Belgian Waffles, Banana, Chocolate Sauce, Caramel Ice Cream £11.50

Kaffir Lime Crème Brulee, Vanila Ice Cream, Fruit Compote (Gluten Free) £11.50

Apple and Lychee Crumble with Elderflower Custard £11.50

Sundae of the Day, Welsh Ice Cream, Whipped Cream and Tasty Bits £11.50

Taster of Welsh Cheese and Biscuits £14.95
Welsh Cheddar, Perl Wen, Perl Las served with Traditional Accompaniments

Choice of Any Three Scoops of Ice Creams £9.95
Vanilla, Honeycomb, Strawberry, Caramel, Mango & Passion Fruit or Chocolate 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 Tokubestsu Honjozo 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.