



HEYWOOD

Bar & Grill

Starters

House Cured Whiskey & Orange Salmon, £12.00
Fennel & Orange Salad, Chive Sour Cream, Bread Tuilles

Vine Tomato & Buffalo Mozzarella Salad (V) £9.00
Balsamic Glaze, Shaved Parmesan, Basil Oil

Honey Roasted Beetroots, Rocket (V) £9.50
Orange Segments, Roasted Nuts, Cumberland Dressing

Soup of the Day £8.00
Crusted Bread with Herb Oil

Crispy Fried Tempura King Prawns £11.50
Wakame, Carrot, Sesame Salad, Chilly Ponzu Dressing

Slow Confit Ham Hock Terrine, £10.00
House Piccalilli, Toasted Ciabatta

Pembrokeshire Crab & Cod Cake £13.00
Pea Puree, Crispy Ham, Honey Glazed Spiced Sultanas

Burgers

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

Heywood Classic Beef Burger £18.50
Welsh Beef, Buttered Onions, Tomato, Pickle, Mustard Mayo

Slow Braised Smokey BBQ Pulled Pork Burger £18.50
Onion marmalade, Tomato & Pickles

Cajun Spiced Chicken Burger £18.50
Tomato Salsa, Sour Cream, Monterey Jack Cheese

Garden Vegetable Burger (V) £17.50
Oven Roasted Indian Spice Vegetable Pattie, Pickles, Onions,
Minted Yoghurt

Sides

Garlic Bread £4.50
House Salad £ 4.50
Seasonal Vegetables £4.50
Chunky Chips £4.50
Skinny Fries £4.00

Mains

Heywood Special T- Bone Steak 16 Oz £32.50
Grass Fed Welsh Beef,
Confit Tomatoes, Mushrooms & Chunky Chips

Rib Eye 8 Oz £27.00
Grass Fed Welsh Beef,
Confit Tomatoes, Mushrooms & Chunky Chips

Grilled Welsh Gammon Steak 08 Oz £17.50
Served with Heywood Slaw, Pineapple,
Chunky Chips & Fried Egg

Rump of Welsh Lamb £28.50
Grain Mustard Creamed Potatoes, Sprouting,
Sticky Red Cabbage, Maderia Jus

Full Rack of BBQ Ribs £20.00
Served with Heywood Slaw, Skinny Fries

Chargrilled Butterfly Lemon, Thyme & Garlic Chicken £19.50
Confit Tomatoes, Mushroom, Tomato Dressing & Chunky Chips

Grilled Fish of the Day (Price to Vary Daily)
Served with Crushed New Potatoes, Seasonal Vegetables,
Brown Shrimp & Caper Butter
(Please ask the Restaurant Staff for Choice of the Day)

Beer Battered Fish and Chips £18.50
Mushy Peas, Homemade Tartare Sauce, Fresh Lemon

**Thai Green Curry with Scented Jasmine Rice
With Vegetables £18.50
or Chicken £19.50**

Sauces

Madeira Sauce £4.00
Peppercorn Sauce £4.00
Creamy Garlic Mushroom £4.00

Pasta

Seafood Salsa Verde Linguini £20.00
Creamy Chicken, Chorizo & Pesto Linguini £20.00
Mixed Green Vegetables in Rich Tomato Sauce Linguini (V) £17.50

Desserts

Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream £9.00

Chocolate Orange Grand Marnier Torte, Vanilla & Rum Ice Cream £9.00

White Chocolate Raspberry Cheesecake with Fruit Compote, Vanilla Ice Cream £9.00

Banana Bread & Butter Pudding Barti Ddu Rum Custard £9.00

Rosemary Lime & Lemon Posset Red Berry Coulis and Chantilly Cream £9.00

Taster of Welsh Cheese and Biscuits £13.95

Snowdonia Bomber, Perl Wen, Perl Las served with Traditional Accompaniments

Choice of Any Three Scoops of Ice Creams £7.50

Vanilla, Honeycomb, Strawberry, Orange and Caramel or Chocolate

Dessert Wine

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	£7.50
37.5cl bottle	£19.95

Please note that some of these dishes may contain nuts or nut extracts. Whilst all the food we serve at The Bar & Grill 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.