

Sunday Lunch Menu

Starters

Feta and Watermelon Salad (V)
Red onions, Tomato, Honey Mint Dressing

Soup of the Day
Crusted Bread with Herb Oil

Pork Belly Pancakes
Cucumber, Spring Onion, Asian Slaw & Plum Sauce

Honey Roasted Beetroots, Orange & Pomegranate Salad
Cumberland Dressing, Honey Roasted Nuts (V)

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

Moringa Malai Tikka
(Choice of Chicken or Cauliflower)
Spiced Herb Yoghurt Marination with Tamarind Chutney and Asian Slaw

Mains

Roast Loin of Pork
Butter Roast Potatoes, Seasonal Vegetables, Homemade Jus, Apple Sauce

Roast Breast of Chicken
Butter Roast Potatoes, Homemade Stuffing, Seasonal Vegetables, Homemade Jus

Grilled 8oz Gammon Steak
Chunky Chips, Fried Egg, Grilled Pineapple, Heywood Slaw

Grilled Fish of the Day
Served with Saag & Moringa Aloo,
Seasonal Vegetables, Asian inspired Creamy Coconut Sauce

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

Butter Masala with Peas Pulao Rice (Choice of Chicken or Vegetables)
Creamy, Spiced Tomato Gravy, Mango Chutney, Raitha, Pappadam, Salad

Mixed Green Vegetables in Rich Tomato Sauce Linguini (V)

Sides

Garlic Bread £4.95
Chunky Chips £4.95

House Salad £4.95
Skinny Fries £4.95

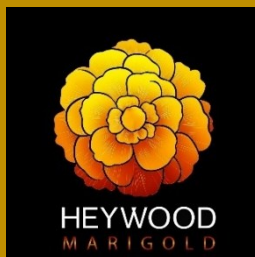
Seasonal Vegetables £4.95
Pembrokeshire New Potatoes £4.95

Burgers (Charged as taken)

(Served with Skinny Fries, Coleslaw, Dressed Leaves)

Heywood Classic Beef Burger £23.50
Welsh Beef, Tomato, Pickle, Mustard Mayo

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



Desserts

Warm Sticky Toffee Pudding

with Salted Caramel, Clotted Cream (vegan option available)

Honeycomb Cheesecake

Mango & Passionfruit Ice Cream

Belgian Waffles, Banana, Chocolate

Orange Caramel Ice Cream

Kaffir Lime Crème Brulée (Gluten Free)

Spiced Berry Compote, Vanilla Ice Cream

Black Forest Fondant

With Berry Coulis (Gluten Free option available)

Sundae of the Day, Welsh Ice Cream

Whipped Cream and Tasty Bits

Choice of Any Three Scoops of Ice Creams

Vanilla, Honeycomb, Strawberry, Orange and Caramel, Chocolate, Mango and Passionfruit Ice Cream

Taster of Welsh Cheese and Biscuits (£5 Supplement)

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

Two Courses £31.95

Three Courses £36.95

Children's Roast Main £15.95

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.