



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 Pickled Cucumber 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
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,
Asian Salad, Raitha, Pappadom

Butter Masala with Steamed Rice (Indian)
Indian Creamy Spiced, Cashew and Tomato Butter Curry, Mango Chutney,
Raitha, Pappadom, Asian 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, Asian 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 Ice Cream £9.90

Orange and Passion Fruit Cheesecake 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

Welsh Cheddar, 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.