

Starters

Tea Smoked Welsh Duck Breast Salad £9.95
Pomegranate, Roasted Pecan Nuts, Citrus Fruits, Wholegrain Mustard Dressed Leaves

Tomato and Buffalo Mozzarella DOP (V) £8.50
Balsamic Glaze, Shaved Parmesan, Basil Oil

Honey Roasted Heritage Beetroots and Tofu (V) £8.50
Baby Leaves, Salt Pistachio

Soup of the Day £ 7.50
Crusted Bread with Herb Oil, Toasted Seeds

Crispy Fried Tempura King Prawns £10.00
Wakame, Carrot, Sesame Salad, Chilly Ponzu Dressing

Pulled Pork and Sausage Scotch Egg £9.50
Black Pudding, Bon Bons, Apple Puree, Cider Jus

Pan Fried Scallops £13.50
Pea Puree, Crispy Ham, Honey Glazed Sultanas

Burgers

(Served with Skinny Fries, Coleslaw, Salad)

Heywood Classic Beef Burger £16.95
Welsh Beef, Buttered Onions, Tomato, Pickle, Mustard Mayo

Slow Braised Smokey BBQ Pulled Pork Burger £16.95
Onion marmalade, Tomato, Pickle, BBQ Dip

Wild Game Burger £17. 95
Grilled Venison & Wild Boar flavoured With Juniper and Port, Cranberry Red Onion Relish

Garden Vegetable Burger (V) £16.50
Oven Roasted Indian Spice Vegetable Pattie, Pickles, Onions, Minted Yoghurt

Sides

Garlic Bread £3.50
Cheesy Garlic Bread £4.50
House Salad £ 4.50
Seasonal Vegetables £4.50
Chunky Chips £4.50
Dirty Chunky Fries £5.50
Pulled Pork, Cheese and Chips £6.50
Skinny Fries £4.00
House Marinated Olives £4.50

Grill

Heywood Special T- Bone Steak 16 Oz £32.50
21 Days cured Grass Fed Pembrokeshire Beef, Served with Confit Tomatoes, Mushrooms and Chunky Chips

Rib Eye 8 Oz £23.50
21 Days cured Grass Fed Pembrokeshire Beef, Served with Confit Tomatoes, Mushrooms and Chunky Chips

Grilled 10 Oz Welsh Gamon Steak £16.50
Served with Coleslaw, Salad, Pineapple, Skinny Fries and Fried Egg

Welsh Fillet of Lamb £26.50
Minted Pommes Puree, Petit Pois, Honey Roasted Carrots

Full Rack of BBQ Ribs £17.50
Served with Heywood Slaw, Salad, Skinny Fries

Butterfly Lemon Garlic Chicken Supreme £17.50
Served with Confit Tomatoes, Mushrooms and Chunky Chips

Grilled Fish of the Day (Price to Vary Daily)
Served with Crusted New Potatoes, Kale, Lemon, Caper Butter
Please ask the Restaurant Staff for Choice of the Day

Sauces

Madeira Sauce £3.50
Peppercorn Sauce £3.50
Creamy Garlic Mushroom £3.50

House Specialities

Teriyaki Glazed Pan Roasted Welsh Duck Breast £23.50
Stir Fried Vegetables with Ginger Sesame Seeds, Rice Noodles

Beer Battered Cod and Chips £17.50
Served with Mushy Peas, Homemade Tartare Sauce, Grilled Lemon

Purple Gnocchi with Creamy Garlic Nutmeg Sauce (V) £16.50
Fresh Herbs & Shaved Cheese

Thai Green Curry with Scented Basmati Rice
With Vegetables £16.50
or Chicken £17.50

Pasta

(Choice of Penne or Linguini)

Seafood Salsa Verde £19.50

Creamy Chicken, Chorizo and Pesto £17.50

Mixed Green Vegetables in Rich Tomato Sauce (V) £15.50

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 added to your bill. Should you wish to remove this, please speak with a member of the Restaurant Team

Desserts

- Warm Sticky Toffee Pudding with Salted Caramel, Clotted Cream £8.50**
- Chocolate Orange Grand Marnier Torte with Poached Oranges, Raspberry Sorbet £8.50**
- Crème brûlée Cheesecake with Fruit Compote, Vanilla Ice Cream £8.50**
- Banana Bread and Butter Pudding Barti Ddu Rum Custard £8.50**
- Rosemary Lime and Lemon Posset Red Berry Coulis and Chantilly Cream £8.50**
- Taster of Welsh Cheese and Biscuits £12.95**
Snowdonia Bomber, Pearl Vein, Pearl Las served with Traditional Accompaniments
- Choice of Any Three Scoops of Ice Creams £6.50**
Vanilla, Honeycomb, Strawberry, Orange and Caramel or Chocolate

Dessert Wine

Moscato Passito, Palazzina, Italy

The palate has lots of ripe apricot and acacia honey characters with a core of homemade lemon curd with a fresh and lingering citrus finish

125ml	£7.50
37.5cl bottle	£19.95

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