

Ask your server for a list of today's specials

Light bites / Prydau ysgafn (Served until 4.00pm)

Catch 22 Hash with sautéed potatoes, spinach, poached eggs, harissa yoghurt & sesame dukkah 8.50
Add chorizo +3.00

Baked Calon Wen cheddar Welsh rarebit, fries & rocket leaves 9.00
Add grilled streaky bacon & poached egg +2.00

C22 Caesar salad Roast chicken breast, baby gem lettuce, marinated anchovies, croutons, Caesar dressing & freshly grated 24-month Parmesan 13.00

Sandwiches / Brechdanau

All sandwiches served in our own homemade Japanese milk bun with fries and rocket leaves.

BLT grilled back bacon, sliced tomato, iceberg lettuce & aioli 9.00

Battered haddock fillet, sliced tomato, iceberg lettuce & tartare sauce 9.00

Char-grilled chuck steak sandwich, pickled red onion & tomato bacon jam 9.00

Roasted red pepper, rocket leaves & pesto mayonnaise 7.50

THE FULL WORKS / Y BRECWAST MAWR

Full Welsh breakfast – Fali butcher's dry cured back bacon & farmhouse sausage, grilled tomato & mushroom, fried potatoes & baked beans 12.00

Full vegetarian breakfast – grilled tomato, mushroom, spinach, fried potatoes, & baked beans 9.00

Both served with your choice of sourdough or poppy seed toast and poached or fried free range eggs.

Allergies - Before you order, please inform your server of any allergies, food intolerances or dietary requirements you may have. All our food is made in house and as such we can adapt most dishes to suit your needs. Please ask your server for further details on gluten free, vegetarian and vegan dishes. Full menu allergen breakdown available.

Dietary information -

- Our tagliatelle pasta contains egg. Egg free and gluten free pasta available
- Gluten free bread available on request
- Some dishes contain Parmesan made from rennet. Yeast flakes available as a vegetarian/vegan alternative

Breads & nibbles / Bara a byrbrydau

Warm C22 sourdough bread
Served with extra virgin olive oil & balsamic vinegar 4.00

Crisp focaccia & garlic dip 4.00

Nocellara olives & rosemary oil (contains stones) 4.50

Focaccia pizza, pomodoro sauce, buffalo mozzarella & basil pesto 7.00

Felin Honey & balsamic roasted chorizo 6.00

To start / I ddechrau or as tapas to share . . .

ANTIPASTI TO SHARE

Parma ham, Nocellara olives, tomatoes, grilled courgette, roasted red pepper, C22 pickles, Buffalo mozzarella, Calon Wen cheddar, focaccia, basil pesto & rocket salad 16.00

Deep fried calamari with a sweet soy reduction 7.00

Steamed Menai Mussels in a white wine, shallot, cured ham, thyme & cream sauce - served with sourdough bread
Small 9.00 / Large 15.50

Octopus and chorizo bruschetta, avocado & rocket 9.50

Crispy chicken wings in garlic & Parmesan butter 7.50

Spiced pulled lamb tostada dressed with cumin yoghurt, mint & pomegranate Small 8.50 / Large 15.00

Yuk sung – stir fried fine bean & cashew nut with ginger soy sauce served with crispy noodles 6.50

Goat's cheese croquettes with a beetroot 'ketchup' dip 7.00

Crispy aubergine, Chinese bao buns, C22 hoisin sauce, cucumber & spring onion 8.00

Patatas bravas – fried potatoes, spicy tomato sauce & aioli 6.00

Soup of the day served with C22 sourdough bread 5.50

C22 BURGERS / BYRGYRS C22

Both served with: C22 Japanese milk bun, iceberg lettuce, aioli, tomato, pickle, red coleslaw and your choice of C22 chunky chips or potato fries.

Hand pressed Welsh beef burger, tomato bacon jam 13.50

Carrot, cumin & kidney bean burger, pesto mayonnaise 11.50

Welsh Cheddar + 1.00

Cured streaky bacon + 1.00

Pasta

Smoked bacon carbonara, linguini pasta, parsley & freshly grated 24-month aged Parmesan Small 8.00 / Large 14.50

Anglesey crab Mac'n'cheese - Local crab meat, macaroni pasta, cheddar, Parmesan sauce, fine herbs, lemon & chilli breadcrumbs 16.00

Vegan bolognese - puy lentil ragu, linguini pasta, basil oil & yeast flakes Small 6.50 / Large 11.00

FISH PLATTER TO SHARE

Baked parsley crusted hake, battered MSC haddock, octopus and chorizo bruschetta, fried calamari, Menai mussels in a cured ham and shallot cream, hand cut chips, rocket leaves, aioli, sweet soy reduction, lemon 47.50

Mains / Prif gyrsiau

C22 Fish'n'chips – MSC sustainable haddock, hand cut chips, mushy peas, tartare sauce & lemon Small 11.00 / Large 15.00

Singapore style curry with grilled onion seed loaf & fragrant rice
With cod cheek and tiger prawn 16.50
With grilled sweet potato and spinach 12.00

Local lobster stir fry with spring onion, ginger, vegetables & egg noodles 20.00 (subject to availability)

Baked parsley crusted hake fillet with celeriac mash, hispi cabbage & brown shrimp butter sauce 17.00

Char-grilled free-range chicken breast with patatas bravas, fine beans & aioli 15.00

Char-grilled 28-day dry aged Welsh 10oz sirloin steak, served with basil pesto, hand cut chips, grilled tomato, mushroom & rocket leaves 23.50
Add peppercorn sauce + 2.00

Char-grilled dry-aged lamb rump (served pink) - tabbouleh salad, samphire, harissa yoghurt, hazelnut & sesame dukkah 18.00

Veggie mixed grill - roast pepper, grilled courgette, crispy aubergine, grilled mushroom, roast tomato, houmous, focaccia, beetroot ketchup & dressed rocket leaves 13.00

Sides / Ochrau

Homemade chunky chips with house seasoning 4.00
with Bravas sauce & aioli - OR - with garlic butter 4.50

Potato fries, house seasoning 3.50

C22 red coleslaw 2.50

Rocket and 24-month aged Parmesan salad, house dressing 3.50

Sautéed sesame green vegetables 3.50

Puddings / Pwdin

C22 SELECTION BOX TO SHARE

Mix it up with our selection of Snickers trifle, Toffee Crisp slice, Crunchie ice cream & Milky Bar crème brûlée 13.00

Bramley lemon curd, burnt butter crumble, aerated lime yoghurt & raspberry 6.50

Catch 22 crème brûlée - roasted banana, white miso and sesame seeds 6.50

Warm vegan chocolate brownie - chocolate orange sorbet, raspberry 6.50

Snickers trifle, malt pannacotta, salted caramel, chocolate mousse with a peanut crunch 6.50

Baked apple and sultana crumble with thyme butterscotch ice cream 6.50

Selection of homemade ice creams and sorbets, served with C22 granola (ask our staff for today's selection) 7.00

Baked Calon Wen cheddar Welsh rarebit with C22 pear jam 6.50

Artisan coffee and loose leaf teas are available.

Little people / Bwyd I blant

(For children up to 10 years old. **Choose 2 courses for 7.50**)

Carrot and cucumber sticks on arrival - Complimentary

Penne pasta with tomato sauce 5.50

Battered haddock with skinny fries 6.50

C22 kids Steak skinny fries & Heinz baked beans 6.50

Grilled sausage, Heinz baked beans & skinny fries 6.50

Chicken korma with basmati rice 6.50

Locally made Môn ar Lwy ice cream pot

Choice of Vanilla, chocolate or strawberry

Drinks / Diod

Draught / Casgen

San Miguel (ABV 5.0) ½ Pint 2.40 Pint 4.40

Poretti (ABV 4.8) ½ Pint 2.60 Pint 4.70

Brooklyn Lager (ABV 5.2) ½ Pint 2.60 Pint 4.90

Magners Cider (ABV 4.5) ½ Pint 2.50 Pint 4.30

Wild Horse Blonde Ale ½ Pint 2.60 Pint 4.90

Bottle Beers / Cwrw Potel

Peroni 330ml (ABV 5.1) 3.90

Corona (ABV 4.5) 3.90

Birra Moretti (ABV 4.6) 3.90

Lleu Amber Ale (ABV 4.6) 4.90

Guinness Surger Pint (ABV 4.1%) 4.90

Crabbies Ginger Beer (ABV 4.0) 4.90

San Miguel Non Alcoholic 3.30

Cider / Seidr

Pant Du Welsh Cider (ABV 5.2) 5.30

Rekorderlig Pear Cider (ABV 4.5) 4.90

Rekorderlig Passionfruit Cider (ABV 4.0) 4.90

Cold Drinks / Diodydd Oer

Franklin Ginger Beer 2.90

Franklin Strawberry & Raspberry 2.90

Franklin Dandelion & Burdock 2.90

J20 Orange & Passionfruit 2.70

Appletiser 2.70

Anglesey Still/ Sparkling Water (330ml) 2.20

Anglesey Still/ Sparkling Water (750ml) 4.50

Mocktails / Moctêls

Virgin Mojito Mint, lime, brown sugar & apple juice 4.80

Virgin Raspberry Mojito Mint, lime, raspberries, brown sugar & ginger ale 4.80

Strawberry Fizz Strawberry puree & ginger ale 4.80

Sweet Ginger Lemon juice, lime, sugar, ginger ale & bitters 4.80

Mango Mule Mango puree, mint, lime, cucumber & ginger ale 4.80

C22 Milkshakes / Ysgytlaethau

Strawberry 4.50 / **Chocolate** 4.50 / **Vanilla** 4.50

Wines / Gwin (by the glass)

WHITE

Le Sentier, Gascogne (France) House Choice. It has all the characteristics of a Sauvignon Blanc 125ml 3.70 175ml 4.90

Dea Del Mare Catarratto Pinot Grigio (Italy) Sweet ripe fruits, citrus, golden plum 125ml 3.80 175ml 5.10

Joyau Chardonnay (France) Pineapple, apricot, melon, chocolate finish 125ml 4.00 175ml 5.30

Artesa Rioja Blanco (Spain) A modern white Rioja - unoaked with fresh, bright and crisp flavours 125ml £4.00 175ml £5.30

RED

Le Sentier, Vaucluse (France) House Choice Sweet dried currant, medium-bodied 125ml 3.70 175ml 4.90

Camino Merlot (Chile) Currant, ripe plum, cherry, vanilla 125ml 3.80 175ml 5.10

Borsao Garnacha (Spain) Ripe berry fruit, warm spicy flavours, 125ml 4.00 175ml 5.70

Pedraera, Monastrell (Spain) Blackcurrant, cherry, plum, mocha 125ml 4.20 175ml 5.80

Cocktails / Coctêls

Kir Royale Durello Spumante, crème de cassis 7.00

Blood Orange Bellini Durello Spumante & blood orange 7.00

Aperol Spritz Aperol, Durello Spumante & soda 7.50

French Martini Vodka, chambord & pineapple Juice 7.50

Mojito Bacardi, mint, lime & brown sugar 7.50

Raspberry Mojito Bacardi, chambord, mint, lime, raspberries & ginger ale 8.50

Mango Daiquiri Sailor Jerry, mango puree, lime, sugar & ginger ale 7.50

Malibu Punch Malibu, cranberry & pineapple juice 7.50

Strawberry Basil Gin Gin, strawberry purée, basil sugar & lemon juice 8.00

Blood Orange Gin Blood orange, gin, cucumber, mint & lime 7.50

Amaretto Sour Disaronno, cointreau, lemon juice, sugar & cherry 7.50

Negroni Bombay, campari & martini rosso 8.00

Espresso Martini Kahlua, vodka & espresso 7.50

Disaronno Cream Disaronno, cacao white & cream 7.50