

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 7.50
Add chorizo +3.00

Baked Calon Wen cheddar Welsh rarebit, fries & coleslaw 7.00
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 12.50

Sandwiches (Served until 4.00pm)

All sandwiches served in our own homemade bap with fries and coleslaw.

BLT grilled back bacon, sliced tomato, iceberg lettuce & aioli 8.00

Battered haddock fillet, sliced tomato, iceberg lettuce & tartare sauce 8.00

Char-grilled chuck steak sandwich, pickled red onion & tomato bacon jam 7.00

Grilled Valley butcher's sausage with fried eggs 7.50

Roasted red pepper, rocket leaves & pesto mayonnaise 6.00

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 11.00

Full vegetarian breakfast – grilled tomato, mushroom, spinach, fried potatoes, & baked beans 8.50

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 3.50
Toasted with crushed tomato & garlic 4.50

Crisp focaccia & garlic dip 3.50

Nocellara olives & rosemary oil (contains stones) 4.00

Felin Honey & balsamic roasted chorizo 5.00

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

ANTIPASTI TO SHARE

Parma ham, Nocellara olives, tomatoes, cornichons, roasted red pepper, Môn Las cheese, Calon Wen organic cheddar, focaccia, basil pesto & rocket leaves 13.50

Deep fried calamari with a sweet soy reduction 6.50

Steamed Menai Mussels in a white wine, shallot, cured ham, thyme & cream sauce - served with sourdough bread
Small 8.50 / Large 15.00

Char-grilled local king scallops, celeriac & leek chowder with curry oil & hazelnut dukkah 10.00

Salt'n'pepper style Cemaes Bay shell on prawns 7.00

Crispy chicken wings in garlic & Parmesan butter 6.50

Spiced pulled lamb tostada dressed with cumin yoghurt, mint & pomegranate small 7.50 / Large 14.00

Yuk sung – stir fried fine bean & cashew nut with ginger soy sauce served with crispy noodles 6.00

Goats cheese croquettes with a beetroot 'ketchup' dip 6.50

Patatas bravas – fried potatoes, spicy tomato sauce & aioli 5.50

Soup of the day served with C22 sourdough bread 5.50

C22 BURGERS / BYRGYRS C22

Both served with: toasted homemade poppy seed bread, 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 12.50

Carrot, cumin & kidney bean burger, pesto mayonnaise 10.00

Welsh Cheddar + 1.00

Cured streaky bacon + 1.00

Pasta

Smoked bacon carbonara, linguini pasta, parsley & freshly grated 24-month aged Parmesan Small 7.50 / Large 13.50

C22 Pasta Pomodoro, San Marzano tomato sauce, linguini pasta & freshly grated 24-month parmesan Small 6.50 / Large 11.00

Pasta Pescatore – linguini pasta, San Marzano tomato sauce, Menai Mussels, Cemaes Bay shell on prawns, hake & parsley 16.00

Sausage Mac'n'cheese - Macaroni pasta, Italian sausage, truffled cheese sauce, parsley crumb 14.00

FISH PLATTER TO SHARE

Baked parsley crusted hake, battered haddock, grilled local scallops, fried calamari, salt'n'pepper local shell on prawns, Menai mussels in a cured ham & shallot cream, hand cut chips, focaccia, rocket leaves, aioli, lemon, sweet soy reduction 45.00

Mains / Prif gyrsiau

C22 Fish'n'chips – MSC sustainable haddock, hand cut chips, mushy peas, tartare sauce & lemon Small 10.00 / Large 14.00

Singapore style curry with grilled onion seed loaf & fragrant rice
With cod cheek and tiger prawn 16.00
With grilled sweet potato and spinach 10.00

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 14.00

Char-grilled 28-day dry aged Welsh 8oz sirloin steak, served with basil pesto, hand cut chips, grilled tomato, mushroom & rocket leaves 22.50
Add peppercorn sauce + 2.00

Char-grilled dry-aged lamb rump (served pink) - lamb breast pressed potato, red wine braised peppers & basil oil 18.00

Char-grilled free-range pork belly, chickpea and spinach casserole, salsa verde & pork quavers 17.00

Vegan shepherd's pie, braised puy lentils, grilled aubergine, roast garlic mash & green salad 13.00

Sides / Ochrau

Homemade chunky chips with house seasoning 3.50
with Bravas sauce & aioli 4.50
with garlic butter 4.00

Potato fries, house seasoning 3.00

C22 red coleslaw 2.50

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

Sautéed sesame greens 3.50

Creamy celeriac mashed potato with chives 3.50

Puddings / Pwdin

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

Roasted banana crème brûlée 6.50

Warm chocolate orange brownie, mascarpone ice cream & raspberry 6.50

Warm coconut & cinnamon rice pudding, pear jam & sesame seeds 6.50

C22 SELECTION BOX TO SHARE

Mix it up with our selection of Mars trifle, Picnic slice, Malteser ice cream, Crunchie & Milky bar brûlée 13.00

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

Patagonian Black Cake – Felin Honey & Môn Las (local blue cheese) 6.50

Artisan coffee and loose leaf teas are available.

Little people / Bwyd I blant

(For children up to 10 years old)

Carrot and cucumber sticks on arrival - Complimentary

Penne pasta with tomato sauce 4.00

Battered haddock with skinny fries 7.00

C22 kids Steak skinny fries & Heinz baked beans 5.50

Grilled sausage, Heinz baked beans & skinny fries 5.00

Chicken korma with basmati rice 5.00

Locally made Môn ar Lwy ice cream pot 2.50

Choice of Vanilla, chocolate or strawberry

Drinks / Diod

Draught / Casgen

San Miguel (ABV 5.0) ½ Pint 2.40 Pint 4.30

Poretti (ABV 4.8) ½ Pint 2.60 Pint 4.50

Brooklyn Lager (ABV 5.2) ½ Pint 2.50 Pint 4.90

Thatchers Cider (ABV 4.8) ½ Pint 2.30 Pint 4.20

Wild Horse Blonde Ale ½ Pint 2.50 Pint 4.80

Bottle Beers / Cwrw Potel

Peroni 330ml (ABV 5.1) 3.90

Corona (ABV 4.5) 3.80

Birra Moretti (ABV 4.6) 3.90

Lleu Amber Ale (ABV 4.6) 4.90

Guinness Surger Pint (ABV 4.1%) 4.80

Crabbies Ginger Beer (ABV 4.0) 4.90

San Miguel Non Alcoholic 3.10

Cider / Seidr

Pant Du Welsh Cider (ABV 5.2) 5.20

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 / **Snickers** 5.00

Wines / Gwin (by the glass)

WHITE

Le Sentier, Gascogne (France) House Choice. It has all the characteristics of a Sauvignon Blanc 125ml 3.60 175ml 4.90

Dea Del Mare Catarratto Pinot Grigio (Italy) Sweet ripe fruits, citrus, golden plum 125ml 3.70 175ml 5.00

Joyau Chardonnay (France) Pineapple, apricot, melon, chocolate finish 125ml 4.00 175ml 5.20

Emiliana Gran Reserva Riesling (Chile) Lime, honeysuckle, off-dry 125ml 4.20 175ml 5.70

RED

Le Sentier, Vaucluse (France) House Choice Sweet dried currant, medium-bodied 125ml 3.60 175ml 4.90

Camino Merlot (Chile) Currant, ripe plum, cherry, vanilla 125ml 3.70 175ml 5.00

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 5.70

Cocktails / Coctêls

Kir Royale Prosecco, crème de cassis 7.00

Rossini Prosecco, strawberry purée 7.00

Aperol Spritz Aperol, prosecco & 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

Apple Gin Gin, cucumber, mint & cloudy apple 7.00

Amaretto Sour Disaronno, cointreau, lemon juice, sugar & angostura bitters 7.50

Negroni Bombay, campari & martini rosso 8.00

Espresso Martini Kahlua, vodka & espresso 7.50

Disaronno Cream Disaronno, cacao white & cream 7.50