

ASK YOUR SERVER FOR A LIST OF TODAY'S SPECIALS

LIGHT BITES / PRYDAU YSGAFN *(Served until 2.30pm)*

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

**Caesar Salad** - Baby gem lettuce, croutons, anchovies, 24-month Parmesan, Caesar dressing 9.00  
*Add char-grilled chicken breast +4.00*

SANDWICHES / BRECHDANAU

All sandwiches served in our own homemade Japanese milk bun with C22 chips 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 flat iron steak sandwich**, pickled red onion & tomato bacon jam 9.00

**Hen Sir cheddar**, served with C22 fruit chutney 7.50

THE FULL WORKS / Y BRECWAST MAWR

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

**Full vegetarian breakfast** - grilled tomato, mushroom, spinach, goat's cheese croquette, 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. There is a full menu allergen breakdown available.

**Dietary information**

- Our 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

**Focaccia crisps** & garlic aioli dip 4.00

**Nocellara olives** & rosemary oil (contains stones) 4.50

**Baked focaccia garlic and Parmesan bread** 5.50

**Chorizo** roasted with Felin honey & balsamic vinegar 6.50

ANTIPASTI TO SHARE

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

TO START / I DDECHRAU or as tapas to share . . .

**Deep fried calamari** with a sweet soy reduction 7.00

**Local Menai Mussels Mariniere** with Parma ham & thyme, white wine, shallots, cream & parsley. Served with C22 sourdough bread  
Small 9.00 / Large 15.50

**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

**Steamed Chinese Bao buns** - C22 hoisin sauce, cucumber, spring onion & roast peanuts  
Crispy mushroom 8.50 / Grilled pork belly 11.00

**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

**Patatas bravas** - fried potatoes, spicy tomato sauce & aioli 6.00

**Roast tomato, red pepper & cumin soup** served with basil oil & C22 sourdough bread 5.50

**Tempura baby carrots** with red pepper houmous 6.50

C22 BURGERS / BYRGYRS C22

Both served with: C22 Japanese milk bun, iceberg lettuce, aioli, tomato, pickle, red coleslaw & homemade C22 chips

**Battered haddock burger** with tartare sauce 12.00

**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 pasta** - local crab meat, penne pasta, cheddar & Parmesan sauce, fine herbs, lemon and chilli breadcrumbs  
Small 9.00 / Large 16.50

**Lamb bolognese ragu**, penne pasta, 24-month Parmesan, parsley  
Small 9.00 / Large 15.00

**Vegan Putanesca** - tomato chilli sauce, linguini pasta, black olives, capers, red pepper, basil oil & yeast flakes Small 6.50 / Large 12.00

SPECIAL OCCASION?

Chateaubriand, Tomahawk steak, fish platter and other tasty sharing dishes available to pre-order

*Speak to a member of staff for more details.*

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

**Crispy fishcake Katsu curry** with Basmati rice & pak choi 15.00

**Baked hake fillet**, topped with Hen Sir cheddar Welsh rarebit, fondant potato, parsley sauce & spinach 18.00

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

**12 hour braised Welsh feather blade steak**, Brussels sprout and bacon bubble & squeak with tender stem broccoli 17.00

**Char-grilled 30 day dry-aged Welsh 10oz sirloin steak**, served with basil pesto, C22 chips, grilled tomato, mushroom & rocket leaves 23.00

**Tarten Llywelyn** - baked wild mushroom, potato, balsamic red onion & taleggio puff pastry tart with rocket salad 13.00

SIDES / OCHRAU

Homemade chips with house seasoning 4.00  
with garlic & Parmesan butter 4.50

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** with a burnt butter crumble, aerated lime yoghurt & raspberry 7.00

**Catch 22 Christmas Crème Brûlée** - caramelised burnt pastry cream and our 6 month matured mincemeat 7.00

**Warm double chocolate brownie**, chocolate crumb & chocolate orange sorbet 7.00

**Snickers trifle**, malt pannacotta, salted caramel, chocolate mousse with a peanut crunch 7.00

**Warm pear Bakewell tartlet** served with Amaretto ice cream 7.00

**Selection of homemade ice creams & sorbets**, served with C22 chocolate crumb (ask our staff for today's selection) 7.00

**Warm sticky toffee pudding**, butterscotch sauce & lime ice cream 7.00

Artisan coffee & loose leaf teas are available.

## LITTLE PEOPLE / BWYD I BLANT

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

**Carrot & cucumber sticks on arrival - Complimentary**

**Penne pasta** with tomato sauce 5.50

**Battered haddock** with garden peas & C22 chips 6.50

**C22 kids Steak** with C22 chips & Heinz baked beans 6.50

**Grilled sausage** with C22 chips & Heinz baked beans & 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

**Snowdonia Craft Bitter** ½ Pint 2.50 Pint 4.80

## BOTTLE BEERS / CWRW POTEL

**Peroni** 330ml (ABV 5.1) 3.90

**Corona** (ABV 4.5) 3.90

**Birra Moretti** (ABV 4.6) 3.90

**Conwy Brewery West Coast IPA** (ABV 5.1%) 4.80

**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

**Raspberry Crush** 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

## 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

**Artesa Rioja Blanco** (Spain)

A modern white Rioja - unoaked with fresh, bright and crisp flavours

125ml 4.20 175ml 5.80

**Tenuta Verdicchio** (Italy)

Fresh but not heavy-handed, with citrus & grassy notes on the nose with flavours of green melon and citrus zest.

125ml 4.70 175ml 6.40

## RED

**Le Sentier, Vaucluse** (France) House Choice

Sweet dried currant and 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 4.30 175ml 5.90

## COCKTAILS / COCTÊLS

**Aperol Spritz** Aperol, Durello Spumante & soda 7.50

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

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

**Top Knot** Jack Daniels, Cointreau, lime, lemonade 7.50

**Espresso Martini** Kahlua, vodka & espresso 7.50