

DAYTIME MENU

SMALL PLATES

Marinated Mixed Olives £5.45
VE, GF SD

Chef's Breads £5.45
Balsamic, olive oil, butter
V G, D, E, SD, SE

Breaded Sticky Thai Honey Chicken Wings £7.25
S, G, E

Crispy Whitebait £6.95
Roasted lemon aioli GF F

Confit Belly Pork £13.45
Seared queenies, sweetcorn purée, chorizo crumb, sour apple GF D, C, S, SD, MO

Smoked Haddock Rösti £9.95
Spinach, Welsh cheese sauce, soft poached hen's egg GF F, E, D

Chicken Liver Pâté £8.45
Mini baked loaf, Chef's prune chutney, frisée leaf G, S, D, E, SD

Breaded Brie Fritters £7.25
Chorizo aioli D, G, E, SD

Chickpea Chips £6.45
Chef's ketchup VE, GF CE, SD, MU

Soup & Chef's Bread £7.75
ASK FOR ALLERGENS

Traditional Moules Marinière Starter £10.45 / Main £18.95
Sourdough wedge GF ON REQUEST G, MO, D, SD

Twice Baked Goat's Cheese Soufflé £10.75
Orange marmalade, pomegranate GF D, E

CHEF'S PIZZA BREADS

Goat's Cheese & Red Onion Marmalade Hand Rolled Flatbread Pizza £11.95
Olive, rocket, balsamic G, E, D, SD

Caesar Salad Style Hand Rolled Flatbread Pizza £12.95
Anchovies, bacon, Parmesan, Caesar dressing G, F, E, D

Chicken Fajita Hand Rolled Flatbread Pizza £12.95
Peppers, rocket, pesto G, E, D, SD

EVERYDAY STAPLES

Pie of the day £18.45
ASK FOR ALLERGENS

Fish & Chips £14.95 / £18.75
Monty's gluten-free beer battered fish, hand cut chips, mushy peas, homemade tartare sauce GF F, E, MU

Castle House Burger £16.95
Welsh rarebit, smoked bacon, gherkin, red onion marmalade, brioche bun, coleslaw, tomato, pickle, fries, Monty's beer batter onion rings, G, F, S, E, D, CE, MU, SD

Poynton's of Llandudno Boz Bistro Steak £28.45
Traditional steak garnish, flat cap mushroom, roast tomato, Monty's beer battered onion rings, fat cut chips, watercress GF SD
Add a sauce... Perle Las Blue Cheese £3.25 D, SD, S, CE
Pepper £3.25 GF D, MU, SD, CE, Béarnaise £2.95 GF D, E, SD
Diane £2.95 GF CE, MU, SD, D

Hanging Piri Piri Chicken Kebab £18.95
Fat cut chips topped with cheese sauce & truffle oil, side salad, toasted flat bread
GF ON REQUEST G, D, SD

Castle's Signature Smoked Haddock & Chorizo Risotto £18.95
Soft poached Cae Pant of Bala hen's egg, basil pesto, balsamic GF F, E, D, CE, SD

Skewered Sticky Soy Glazed Butternut Squash £15.45
Katsu sauce, braised rice, garlic naan, bhaji, toasted pumpkin seeds
VE, GF ON REQUEST G, S, CE, MU

10oz Gammon Steak £18.95
Brace of eggs, pineapple pickle, garden peas, chunky chips GF E, SD

LIGHT & HEALTHY

Waldorf Salad £11.95
Apple, celery, grapes, nuts, cos lettuce, mustard & yogurt dressing
GF D, E, N, MU

Traditional Caesar Salad £11.95
Crisp leaf, croutons, Parmesan, anchovies, soft hen's egg, Caesar dressing GF ON REQUEST G, F, E, D
Why not add chicken to any of the above £3.95

Vegan Greek Salad £12.95
Vegan Feta cheese, tomato, cucumber, black olives, red onion, pesto
VE, GF SD

SANDWICHES

ARTISAN

Served with a dressed green salad & coleslaw

Breaded Fish Finger £11.45
Tartare sauce, toasted ciabatta
F, G, E, MU

Piri Piri Chicken Wrap & Fried Peppers £10.45
G, D, MU, SD

Ham, Tomato, Cheese & Mustard £9.25
G, S, D, MU, SD

Cheese & Chef's Chutney £9.25
V G, S, D, SD

Welsh Rarebit, Poached Egg & Bacon £10.95
Toasted muffin, Chef's prune chutney
G, D, E, F, MU SD

Grilled Spiced Halloumi & Aubergine Wrap £10.25
Red onion marmalade, mint coconut yoghurt V G, N, S, D, MU, SD

Cucumber & Cream Cheese £8.25
V G, N

Smoked Salmon & Cream Cheese £10.75
G, F, E

CLASSIC

Served on white or wholemeal bloomer with dressed leaves GF ON REQUEST

SIDES

Fat Cut Chips £4.95 VE, GF

Skinny fries £4.95 VE, GF
Add truffle oil & Parmesan £1.95 D

Small Greek Salad £4.95 VE, GF

Garlic Focaccia £4.95 D, E, G
Add cheese £1.50 D

Parmesan Roasted New Potatoes £5.95 GF D

Buttered Sugar Snaps & Bacon £4.95 GF D



Invisible Chips £2
0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk



DESSERTS

Vegan Peach Melba £7.45
Poached peach in schnapps, vanilla ice cream, peach syllabub, desiccated coconut
VE, GF N, S, SD

White Chocolate & Raspberry Cheesecake £7.75
Parisella's raspberry ripple ice cream G, S, D, E, SD

Sticky Toffee Pudding £7.95
Butterscotch sauce, vanilla ice cream GF D, E, S

Lemon Crème Brûlée £7.45
Filo tuile GF ON REQUEST E, G, D, N, SD, S

Baked Alaska £7.95
Lemon sponge, lime sorbet, Italian meringue, fruit salsa GF S, E, SD

Selection of Parisella's of Conwy Ice Cream & Sorbets £2.75/scoop
ASK FOR ALLERGENS

Selection of Welsh Cheese £12.95
Chef's homemade chutneys, savoury crackers
V G, N, S, E, D, CE, SE, SD

“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner
and get your main and dessert absolutely free.**

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability.
Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Leigh and our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish
P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



PART OF THE COACHING INN GROUP LTD