

EVENING MENU

SMALL PLATES

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

**Goat's Cheese &
Potato Cakes £6.95**
Cucumber raita **V, GF** D, E, MU

Lamb & Spring Onion Faggots £7.95
Glazed with rarebit, minted gremolata
D, E, MU, CE, F

Chef's Bread of the Day £5.50
Oil, balsamic vinegar **V** G, D, E, SD, SE

Marinated Mixed Olives £5.50
VE, GF SD

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

**Menai Straits Mussels
Starter £10.45 / Main £18.95**
Traditional moules marinière, sourdough wedge
GF ON REQUEST D, G, MO, SD

Soup & Chef's Loaf £7.25
ASK FOR ALLERGENS

Chicken Liver Pâté £8.50
Mini baked loaf, Chef's prune chutney,
baby watercress D, E, G, S, SD

**Chicken Thigh &
Ham Hock Terrine £8.25**
Chorizo crumb, tomato pickle,
toasted focaccia D, G, MU, CE, S, SD

Pan Fried Queen Scallop £12.95
Ham & cheese croquette, pea purée D, E, MU, G, CE, MO

Crispy Coated Mushrooms £5.95
Black truffle mayonnaise **VE, GF** MU

SEASONAL MAINS

Medallion of Lamb Rump £24.50
Sticky red cabbage, lamb & spring onion faggot,
sweet pea purée, plum tomato rösti,
grilled tenderstem broccoli, jus S, E, D, CE, SD

Chalk Stream Trout £21.45
Crab bonbon, braised celeriac,
fennel, butterbean & chorizo stew,
winter greens G, C, F, S, E, SE, SD

Duo of Beef £22.50
Picana steak, braised feather blade
& mushroom pie topped with Perl Las mash,
truffle chickpea chip, mushroom ketchup,
thyme roasted carrot & parsnip,
peppercorn jus G, D, F, MU, SD, S

Stone Bass £22.95
Mint & pea ravioli, roasted Mediterranean
vegetables, samphire, butternut velouté
G, F, S, E, D, MU, CE, SD

Vegan Lentil & Mushroom Pie £17.95
Shortcrust pastry, sweet potato mash,
chantenay carrots, vegetable gravy
VE G, CE, MU, SD

EVERYDAY STAPLES

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

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

Pie of the day £18.45
ASK FOR ALLERGENS

Vegetable Korma £15.45
Braised rice, garlic naan, bhaji, toasted
pumpkin seeds, served in a tortilla basket
VE, GF ON REQUEST G, S, CE, MU
Add chicken £3.95

FROM THE GRILL

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
8oz Bistro Steak £28.45**
Traditional steak garnish, flat cap mushroom,
roasted tomato, Monty's beer battered onion rings,
fat cut chips, watercress **GF** SD
Add a sauce... Perl 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

10oz Gammon Steak £18.95
Brace of hen's 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, CE

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

SIDES

Fat Cut Chips £4.95 **VE, GF**

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

**Parmesan Roasted
New Potatoes £4.95** **GF** D

Buttered Mixed Vegetables £4.95
V, VE ON REQUEST, GF D

Small Greek Salad £4.95 **VE, GF**

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

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

Warm Bramley Apple Pie £7.50
Cinnamon crumble, crème anglaise **V** D, E, G

Vanilla Crème Brûlée £7.45
Handmade short bread biscuit **V** D, E, G

**Raspberry & White
Chocolate Cheesecake £7.75**
Raspberry ripple ice cream **V** D, G, S, SD

Winter Berry Savarin £7.25
Black cherry sorbet **V** D, G, E

Vanilla Panna Cotta £7.45
Berry compôte, crème chantilly **V, GF** D

**Selection of Parisella's of Conwy
Ice Cream & Sorbets £2.75/scoop**
V 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