LUNCH MENU



Castle Hotel
Conwy

CHILDREN EAT FREE ON SUNDAYS

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 5pm 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?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.castlewales.co.uk

Head Chef Daniel and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*

INN THE DEAL

2 courses £17.95 – 3 courses £25.95

Pick any courses marked with the wheel icon
Available Monday to Friday, 12-3pm

A LITTLE SOMETHING

To enjoy with a drink while you choose

Selection of Charcuterie 260 kcal GF 6.95

Whipped Smoked Salmon
Crudités **G, F, D, SE, MU** / C, MO, L, S / 432 kcal GFO 7.95

Olive & Oregano Focaccia
Extra virgin olive oil, balsamic, aioli
G, E, D, SD / S / 954 kcal V, VEO 6.50

Chickpea Chips
Pickled walnut ketchup **G, N, E, D** / S, SE / 266 kcal V 5.50

Gordal Olives G / 76 kcal VE 4.95

Corn Ribs
Sriracha mayonnaise, lime **MU** / P, N, SE / 549 kcal GF, VE 6.95

Pork Scratchings
Nori powder, Granny Smith apple 634 kcal GF 5.50

STARTERS

Chef's Soup of the Day
Toasted sourdough, butter
Ask for allergens & calories GFO, V, VEO 6.95

Gin-Cured Salmon
Pickled cucumber, avocado, lime yoghurt
F, D, SD / CE, MU / 274 kcal GF 11.95

Chef's Recommendation
Confit Duck Leg Rillettes
Plum & fig ketchup, apple & fennel salad, sourdough crisp
G, CE, MU, SD / N, S, SE / 471 kcal GFO 8.95

Lamb Kofta Scotch Egg
Coriander yoghurt, pickled red onion
G, E, D, SD / S, CE, MU / 504 kcal 9.50

Smoked Haddock Fishcake
Red pepper sauce, grilled chorizo
G, F, E, D, SD / L, CE / 611 kcal 10.95

Honey & Mustard-Glazed Burrata
Roasted figs, walnuts, orange dressing
N, D, MU / CE, SE, P / 571 kcal V, VEO, GF 11.50

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.

MAINS

Braised Beef Shin
Confit onion & potato pie, smoked garlic potato purée, roast hispi cabbage, red wine jus
G, CE, D, SD / 1362 kcal 18.95

Fish & Chips
Monty's beer-battered haddock, chunky chips, crushed peas or curry sauce, tartare sauce, lemon wedge
F, E, D, CE, MU, SD / 1085 kcal GF 18.95

Mini Fish & Chips
Monty's beer-battered haddock, chunky chips, crushed peas or curry sauce, tartare sauce, lemon wedge
F, E, D, CE, MU, SD / 911 kcal GF 14.95

10oz Gammon Steak
Brace of hens egg, garden peas, chunky chips, pineapple ketchup
E / 901 kcal 18.95

Castle House Burger
6oz beef patty, bacon, Monterey Jack cheese, house burger sauce, pickles, gem lettuce, tomato, sourdough bun, herb-salted skin-on fries, red cabbage slaw
G, F, E, D, MU, SD / S, CE / 1229 kcal 16.95

Lamb Shoulder Shepherd's Pie
Braised lamb shoulder, buttered brassicas, mint pesto
E, D, SD, CE / 1083 kcal GF 22.95
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Chef's Catch of the Day
Ask for allergens, calories & price GFO

8oz Flat Iron Steak
Garlic butter, herb-salted skin-on fries, three-peppercorn sauce, Caesar wedge
F, E, D, MU, SD / 1062 kcal GF 22.95

Chicken Caesar Salad
Buttermilk chicken, gem lettuce, sourdough croutons, anchovies, Parmesan shavings, soft-boiled egg, crispy pancetta
G, F, E, D, CE, SD / N, S, SE / 1041 kcal 16.95

Chef's Recommendation
Chalk Stream Trout
Nori-crushed potatoes, Menai Strait mussel chowder, dill
MO, F, D, CE, CD / C / 815 kcal GF 22.50
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Cauliflower Cheese Risotto
Enoki mushroom, almond crumb, crispy kale
N, E, D, SD / P, CE, MU / 648 kcal GF, V, VEO 16.95

Butternut Squash Pithivier
Caramelised onion & Perl Wen cheese, roasted chestnuts, sage sauce
G, S, D, MU, SD / CE / 1508 kcal V, VEO 18.95

Castle Hotel Ploughman's
Honey-glazed ham, Welsh cheese, pork pie, tomato chutney, pickled onions, sourdough, butter
G, D, CE, SD / MO, N, S, E, SE / 837 kcal GFO 16.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

SANDWICHES

Dressed leaves, Pipers crisps GFO

Honey-Glazed Ham & Mustard
Wholegrain mustard mayonnaise
G, E, D, MU / S / 476 kcal GFO 8.85

Cheese & Chutney
Snowdonia Black Bomber mature Cheddar cheese, tomato chutney
G, D, MU / MO, L, S, CE / 765 kcal V, GFO 9.95

Welsh Rarebit & Smoked Bacon Croque Monsieur
G, E, D, MU / L, N, CE, S, SE / 916 kcal 11.95

Smoked Salmon & Cream Cheese
Lemon cream cheese, watercress
G, F, D, MU / L, S, CE / 810 kcal GFO 10.50

Confit Duck Leg Wrap
Hoisin sauce, pickled cucumber, spring onion
G, S, MU, SE / L, CE / 387 kcal 12.95

Crispy Haddock "Hot Dog"
Baby gem, pickled cucumber, tartare sauce, brioche roll
G, F, S, E, D, MU, SD / L, CE / 753 kcal 11.95

Barbecued Jackfruit Wrap
Pickled cucumber, baby gem, spring onion
G, MU, SD / L, CE / 367 kcal VE 9.95

Add a Cup of Soup
Ask for allergens & calories
V, VEO, GFO 3.00

Upgrade to Skin-On Fries
SD / 225 kcal VE, GF 2.00

Wine Pairing · Seasonal Special · V (VO): Vegetarian (on request) · VE (VEO): Vegan (on request) · GF (GFO): Gluten-Free (on request)

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Eggs Benedict
Toasted English muffin, smoked back bacon, hollandaise
G, E, D / S, MU, CE, SE / 668 kcal GFO 10.95

Eggs Royale
Toasted English muffin, smoked salmon, hollandaise
G, E, D, F / S, MU, CE, SE / 558 kcal GFO 10.95

Flat Iron Crumpet
4oz flat iron steak, fried eggs, Béarnaise sauce, crispy onions
G, E, D / 441 kcal 13.95

Smoked Salmon Crumpet
Hot-smoked salmon, scrambled eggs
G, F, E, D / 537 kcal 12.95

Welsh Dream Overnight Oats
Mixed berry compote, natural yoghurt, toasted pumpkin seeds
G, N, S, D, SD / P, MU, CE, SE / 453 kcal V 7.50

Avocado Toast
Crushed avocado, sun-dried tomatoes, sriracha mayonnaise
G, MU / P, N, S, CE, SD / 617 kcal GFO, VE 10.95

SIDES

Chunky Chips
Herb salt *or* **roast chicken salt**
427 kcal GF, VO, VEO 4.95

Skin-On Fries
Herb salt *or* **roast chicken salt**
469 kcal GF, VO, VEO 4.95

Smoked Garlic Mash D / 332 kcal GF, V 4.95

Apple & Walnut Salad
Roasted fig **N, MU, SD** / P, SE / 535 kcal GF, VE 5.50

Caesar Baby Gem G, F, E, D, SD / N, S, MU, SE / 322 kcal GF, V 5.50

Buttered Brassicas D, SD / 214 kcal GF, V 4.95

Honey & Mustard-Glazed Carrots D, MU / 185 kcal GF, V 4.95

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

Allergens (**Contains** / May Contain): 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

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.