Castle Hotel

Conwy

NOVEMBER 2025
Which?
Recommended
Provider
LARGE HOTEL CHAINS

www.castlewales.co.uk

DESSERTS

Available as part of our Inn the Deal offer
Monday to Friday, 12 noon until 3pm

Chef's Recommendation

Pear Frangipane Tart
Stem ginger ice cream, toasted almonds
G, N, E, D, SD / P / 1068 kcal V 9.50

Sticky Toffee Pudding
Miso caramel, banana ice cream
G, S, E, D, SD / 1151 kcal V, VEO 9.95

Apple Cheesecake
Oat crumble, blackberry sorbet
G, E, D, SD / 588 kcal GFO, V 7.95

Dark Chocolate & Praline Choux Bun
Passion fruit sorbet
G, N, E, D, S, SD / 698 kcal V 8.50

Selection of Parisella's of Conwy Ice Cream or Sorbets
Ask for allergens & calories GF, V, VEO 6.95

Two Welsh Cheeses
Caramelised apple terrine, walnuts, Bara brith
G, N, E, D, SD / S / 629 kcal V 11.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

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

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.

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.