EVENING MENU

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.*



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

Castle Hotel

Conwy

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

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

Maple-Glazed Pork Cutlet
Crushed sweet potato, crispy duck egg, pineapple ketchup, smoked bacon sauce
G, E, D, SD / L / 1510 kcal GF 23.95
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

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

8oz Ribeye
Garlic butter, herb-salted skin-on fries, three-peppercorn sauce, Caesar wedge
G, F, E, D, MU, SD / 1328 kcal GF 30.95

Roast Chicken Supreme
Wild mushroom & sweetcorn fricasse, crispy enoki mushroom, tarragon jus
D, SD / 639 kcal GF 21.95

Rump of Lamb
Pan-roasted rump of lamb, braised lamb shoulder shepherd's pie, roasted celeriac, rosemary jus
E, D, CE, SD / 834 kcal GF 24.95
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

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

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

SIDES

Chunky Chips
Herb salt *or* **roast chicken salt**
427 kcal GF, VO, VEO 4.95
Add Cheese D 150 kcal 1.50

Skin-On Fries
Herb salt *or* **roast chicken salt**
469 kcal GF, VO, VEO 4.95
Add Cheese D 150 kcal 1.50

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

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.