



Castle Hotel

BREAKFAST

Here at The Castle Hotel we believe that breakfast is definitely the most important meal of the day, so please make the most of our delicious breakfast and start your day the best possible way.

£17.95 Breakfast is included for residents on a B&B tariff

Served Monday to Friday, 7.30am – 10am, Saturday and Sunday, 8am – 10.30am

We offer an unlimited supply of freshly brewed filter coffee or a wide range of speciality tea (English breakfast, Earl Grey and fruit and herbal infusions) along with farmhouse white, multigrain or gluten free toast. Please help yourself to our daily changing selection of fresh buffet treats. If you prefer to be served at your table, please ask a member of our team.

COOKED TO ORDER

PORRIDGE OATS G, D

CASTLE'S WELSH BREAKFAST

Cured back bacon, butcher's sausage, black pudding, grilled tomato, grilled field mushroom, fried bread, baked beans, hash brown, choice of fried, poached or scrambled farm fresh eggs E, D, G

CASTLE'S VEGETARIAN BREAKFAST

Vegetarian sausage, grilled tomato, grilled field mushroom, fried bread, baked beans, hash brown, choice of fried, poached or scrambled farm fresh eggs E, D, G V

CASTLE'S GLUTEN-FREE BREAKFAST

Cured back bacon, gluten-free sausage, grilled tomato, grilled field mushroom, gluten-free fried bread, baked beans, sautéed potatoes, choice of fried, poached or scrambled farm fresh eggs E, D, S, SD

TRADITIONAL BOILED EGG

Farmhouse white, multigrain or gluten free toast E, G, D

POACHED FILLET OF FRESH SMOKED HADDOCK

Farm fresh soft poached egg F, E, D

CASTLE'S HADDOCK RÖSTI

Poached fillet of fresh smoked haddock, Bacon & Welsh Cheese rösti, farm fresh soft poached egg, Smoked Cheese sauce F, E, S, CE

ISLE OF MAN GRILLED KIPPERS F

SMOKED SALMON

Farm fresh scrambled egg F, E, D

BREAKFAST OMELETTE

Choice of fillings – cheese, tomato, mushroom, ham E, D

HOMEMADE WELSH RAREBIT

Farmhouse white, multigrain or gluten free toast G, E, D, MU, CE

CASTLE'S CRÊPES

Lemon, sugar, syrup, Nutella chocolate spread E, D, G V

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

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

AA



CHEF'S MESSAGE

Leigh and his team love what they do and our food is cooked fresh 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 gluten free, please ask a member of our team who will be able to advise you.

 Share a snap of your experience using **#FoodDrinkRooms** for your chance to win monthly prizes



A BRIEF HISTORY

Whilst your breakfast is being prepared, you might like to read a quick potted history of the Castle Hotel.

There has been a hotel on this site since the 14th century, when the town's Cistercian Abbey was moved to Maenan Abbey further down the Conwy Valley. The Castle Hotel was originally two hostelries; the 15th century King's Head, situated to the left of the archway as you look at the hotel and the 17th century Castle Hotel, a vibrant coaching inn on the London to Dublin route. Back then, the rear car park was a bustling place with stables for 13 horses and accommodation for the coachmen.

The dramatic frontage to the hotel was added in 1885 and constitutes local granite and distinctive Ruabon red brick. At that time the hotel was owned by the Dutton family who became the Dutton-Forshaws of Burtonwood Brewery and Boddingtons bitter fame.

During this period, two artists; Buckley Ousey and John Dawson-Watson, who were teaching at the world-famous Royal Cambrian Academy, situated then at Plas Mawr, produced a number of paintings for the hotel. As part payment for board and lodgings, Dawson-Watson was responsible for the Shakespearean character painting found in the dining room. Ousey's less conspicuous works adorn the old entrance door panels to the bar and reception. Legend has it he was paid with beer!

The hotel has a fascinating past and has made an important contribution to Conwy's history, playing host to many famous people such as Telford, Stephenson, Wordsworth and the Queen of Romania, who had lunch in the restaurant on a visit to Llandudno. A very early photo of which can be seen in the bar, showing soldiers lining the cobbled high street.

A fascinating fact came to light more recently. Thomas Telford had to enter a design competition to win the right for his famous suspension bridge across the Conwy Estuary to be built. He had to make a presentation to the town council here in the dining room before his design was chosen.

The hotel was bought from the Duttons in 1931 by Trust House, who later became Trust House Forte. In July 2000, the hotel was bought by the Lavin family in partnership with award winning chef, Graham Tinsley MBE. In 2016 it was bought by The Coaching Inn Group. The Group has a particular passion for lovely old historic coaching inns and is fortunate enough now to have thirteen of these iconic buildings in its collection. The Coaching Inn Group have established a reputation for refurbishing, revitalising and breathing life back into these inns, creating elegant, comfortable and well-priced accommodation, tempting menus, relaxed and stylish bars and coffee lounges where friends, families and business people can relax and enjoy everything we have on offer.

We hope you've enjoyed your visit to The Castle Hotel and would love to invite you to try our other venues, nationwide. For full details please visit www.coachinginnngroup.co.uk.