

GRAZING / SHARING

Kitchen-made Breads,

balsamic & oil dip, seasoned butter £5 v

Crispy Coated Mushrooms,

with black truffle mayonnaise £5 PB NAG

Green Beignets & Beetroot Houmous £5 NAG

Olives & Tofu £5

Salt & Pepper Chicken,

yuzu dip £6

Sesame Seed Prawn Toast,

soy & syrup dip £5

Flat Bread Pizza, *for two to share or a hungry one*

goat's cheese, red onion marmalade, sun dried tomatoes,
black olive, rocket & pesto dressing £10



SEASONAL MAINS

Scorched Asparagus & Chicken, crispy poached hen's egg,
shallot, romanesco, sweet potato confit, chicken sauce £17

Teryaki Sea Trout, stir fry rice noodles, sesame seed prawn
toast £18

Top & Tail of Lamb, roast rump, braised neck fillet pie,
squash purée, spring greens, confit potato, tomato & rosemary
salsa £22

Roasted Stuffed Baby Bell Peppers, scorched & roasted
peppers stuffed with risotto served with chargrilled vegetable
salsa £15 PB



CLASSIC MAINS

Fish & Chips, monty's gluten free beer battered fish, hand cut
chips, mushy peas, homemade tartare sauce £16

Castle's Pie of the Day,
french style peas & rich jus £16

Smoked Haddock & Chorizo Risotto, topped with soft
poached hen's egg, basil pesto & balsamic £15

The Hippy Burger, chickpea & red pepper burger,
cheese, tomato pickle, onion rings, skinny fries £15 PB



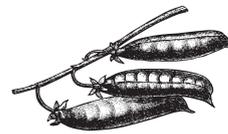
SIDES

Fat Chips £4 v **Skinny Fries** £4 v

Millionaire Fries, topped with truffle & parmesan £6

House Salad & Pesto £3 v **Cheesy Garlic Bread** £3 v

Buttered Vegetables £3 v



STARTERS

Chef's Soup of the Season, crusty bread £6

'Ham, Egg & Chips', pressed ham hock, egg yolk, confit chip
with malt vinegar salt & chefs tomato ketchup £8 NAG

Salmon Gravlax Stack, tian of gravlax, wasabi cream
mousse, pickled cucumber & salmon roe £9 NAG

'Boiled Egg & Soldiers', smoked duck wrapped asparagus
soldiers, crispy saffron dippy duck egg, truffle shavings £10

Scallops & Chicken, seared scallops & chicken lollipop,
mango & apple salad, smoked bacon oil £12

Pant Ys Gawen Goats Cheese & Pistachio Roulade, honey
comb & basil, baby beets £8

Smoked Haddock & Welsh Cheese Rosti, spinach &
poached hen's egg £9

Sweet Potato Falafels, PB NAG
tahini verde & balsamic tomatoes £7

Fillet of Seabass & Clam Tikka Sauce
samphire, sour apple & pilaf rice £20

Pork & Black Pudding, fillet of pork wrapped in a black
pudding mousse & carmarthen ham, pomme purée, creamed
leeks & bacon, pork sauce £18

Loin of Cod, vanilla fennel sauce, fennel & spring onion
fritter, dulce potato dumpling & braised red chiccory £18

Char Grilled Aubergine Roll's, red onion, red pepper & tofu,
lotus crisps and a sesame seed & syrup dressing £15

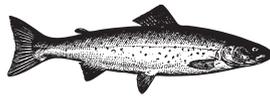
Dry Cured Himalayan Salt Rib Eye Steak, *our multi award
winning Butchers from across the road, Edwards of Conwy
have developed their own Himalayan salt dry curing process...*
served with traditional grill garnish of watercress, duxelle
filled flat cap mushroom, garlic whole roast tomato, onion
rings, fat cut chips £29

The Castle's House Burger, topped
with bacon & smoked welsh cheddar,
served in a brioche bun with coleslaw, tomato pickle,
onion rings & skinny fries £16

Hospitality
Action

Invisible Chips £2
0% fat, 100% hospitality

*All proceeds from Invisible Chips go to Hospitality Action, who are doing
everything they can to help people in Hospitality worst effected by the Covid crisis.
Thanks for chipping in! For more information visit hospitalityaction.co.uk*



LIGHT & HEALTHY

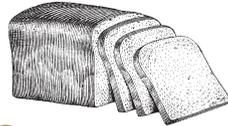
Dishes 800 Calories or less

Buddha Bowl,
salad leaves, quinoa, citrus, green olive,
cucumber & green beignets, mango &
chilli dressing £14 V

Green Garden Salad,
char grilled asparagus &
courgette, radish, little gem,
new potatoes, salsa £13 PB

Caesar Salad,
garlic croutons, bacon lardons,
parmesan shavings, anchovies, little
gem, creamy dressing £12

Why Not Add... Chicken Breast £4, Tofu £3, Teriyaki Trout £4



ARTISAN SANDWICHES *Served until 6pm* CLASSIC SANDWICHES

Served with skinny fries, dressed leaves & slaw

*Served on multigrain or white bloomer,
with dressed leaves & slaw*

Caponata & Dairy Free Cheese,
toasted ciabatta melt £8 PB

Welsh Cheddar,
prune chutney £7

Castle's Club Sandwich, three slices of toasted bread, sliced
chicken & chorizo with lettuce, tomato, mayonnaise £12

Roast Ham & Tomato,
mustard £7

Welsh Rarbit with Poached Egg & Bacon ,
toasted bloomer bread, Conwy Bitter rarebit, small salad,
prune chutney £10

Smoked Salmon & Cream Cheese,
cucumber £8

Posh Fish Finger Butty,
breaded fish in a toasted ciabatta
with tartare sauce, lemon £10

Tuna Mayonnaise,
cucumber £7



AFTERNOON TEA

Served between 2pm – 6pm (Pre-bookings only)

Cream Tea,
two scones,
clotted cream, jam, butter,
tea or coffee £7pp

Classic Afternoon Tea,
selection of finger sandwiches, sweet
treats, scone, jam, clotted cream, tea or
coffee £19pp

Sparkling Afternoon Tea,
afternoon tea perfectly complimented
with a glass of fizz topped with a fresh
strawberry £24pp



DESSERTS

Crème Brûlée,
marzipan short bread £6

Poached Peach, Pistachio & Olive Oil Sponge,
aquafaba & Halen Mon meringue, caramel sauce £6 PB

“Tasting of Welsh Honey”,
heather honey mousse in chocolate, wildflower honey comb &
spiced rum ice cream £9

Parisella's Of Conwy, Ice Cream & Sorbets
from across the road £2 per scoop

Milk Chocolate Torte, salted caramel, lime, raspberry
textures, coconut sorbet £7

Chocolate Fudge Brownie Sundae,
chunks of chocolate brownie, salted caramel ice cream,
chocolate fudge sauce, whipped cream £7

Welsh Cheese Board, selection of welsh cheese &
kitchenmade chutneys £11

Sticky Toffee Sundae,
chunks of sticky toffee pudding, butterscotch sauce, salted
caramel ice cream, whipped cream £7

V: Vegetarian PB: Vegan NAG: No Added Gluten

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 traces of any allergen.

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.

The Castle Hotel is part of The Coaching Inn Group Ltd