

Ask your server for a list of today's specials

LIGHT BITES / PRYDAU YSGAFN *(Served until 2.30pm)*

Catch 22 Hash with sautéed potatoes, spinach, poached eggs, Sriracha yoghurt & sesame dukkah 8.50
Add chorizo +3.00

Greek Salad - Feta cheese, smashed cucumber, beef tomato, crostini, baby gem lettuce, pickled red onion & Kalamata olive tapenade 10.00
Add char-grilled chicken breast +4.00

SANDWICHES / BRECHDANAU

All sandwiches served in our own homemade Japanese milk bun with fries and rocket leaves.

BLT grilled back bacon, sliced tomato, iceberg lettuce & aioli 9.00

Battered haddock fillet, sliced tomato, iceberg lettuce & tartare sauce 9.00

Char-grilled flat iron steak sandwich, pickled red onion & tomato bacon jam 9.00

Hen Sir cheddar, served with C22 fruit chutney 7.50

THE FULL WORKS / Y BRECWAST MAWR

Full Welsh breakfast - Fali butcher's dry cured back bacon, farmhouse sausage, grilled tomato & mushroom with fried potatoes & baked beans 12.00

Full vegetarian breakfast - grilled tomato, mushroom, spinach, goat's cheese croquette, fried potatoes & baked beans 9.00

Both served with your choice of sourdough or poppy seed toast and poached or fried free range eggs.

Allergies - Before you order, please inform your server of any allergies, food intolerances or dietary requirements you may have. All our food is made in house and as such we can adapt most dishes to suit your needs. Please ask your server for further details on gluten free, vegetarian and vegan dishes. Full menu allergen breakdown available.

Dietary information -

- Our pasta contains egg. Egg free and gluten free pasta available
- Gluten free bread available on request
- Some dishes contain Parmesan made from rennet. Yeast flakes available as a vegetarian/vegan alternative

BREADS & NIBBLES / BARA A BYRBRYDAU

Warm C22 sourdough bread
Served with extra virgin olive oil & balsamic vinegar 4.00

Focaccia crisps & garlic aioli dip 4.00

Nocellara olives & rosemary oil (contains stones) 4.50

Baked focaccia garlic and Parmesan bread 5.50

Chorizo roasted with Felin honey & balsamic vinegar 6.50

ANTIPASTI TO SHARE

Parma ham, Nocellara olives, tomatoes, roasted red pepper, C22 pickles, Buffalo mozzarella, Calon Wen cheddar, focaccia, basil pesto & rocket salad 16.00

TO START / I DDECHRAU or as tapas to share . . .

Salt & pepper grilled shell on king prawns 12.00

Deep fried calamari with a sweet soy reduction 7.00

Menai Mussels Marinere with Parma ham & thyme, white wine, shallots, cream & parsley. Served with C22 sourdough bread
Small 9.00 / Large 15.50

Octopus and chorizo bruschetta, avocado & rocket 9.50

Crispy chicken wings in garlic & Parmesan butter 7.50

Spiced pulled lamb tostada dressed with cumin yoghurt, mint & pomegranate Small 8.50 / Large 15.00

Steamed Chinese Bao buns - C22 hoisin sauce, cucumber, spring onion & roast peanuts
Crispy mushroom 8.50 / Grilled pork belly 11.00

Yuk sung - stir fried fine bean & cashew nut with ginger soy sauce served with crispy noodles 6.50

Goat's cheese croquettes with a beetroot 'ketchup' dip 7.00

Patatas bravas - fried potatoes, spicy tomato sauce & aioli 6.00

Soup of the day served with C22 sourdough bread 5.50

Tempura baby carrots with red pepper houmous 6.50

C22 BURGERS / BYRGYRS C22

Both served with: C22 Japanese milk bun, iceberg lettuce, aioli, tomato, pickle, red coleslaw & homemade C22 chips

Hand pressed Welsh beef burger, tomato bacon jam 13.50

Carrot, cumin & kidney bean burger, pesto mayonnaise 11.50

Welsh Cheddar + 1.00 / Cured streaky bacon + 1.00

PASTA

Smoked bacon carbonara, linguini pasta, parsley & freshly grated 24-month aged Parmesan Small 8.00 / Large 14.50

Anglesey crab pasta - local crab meat, penne pasta, cheddar & Parmesan sauce, fine herbs, lemon and chilli breadcrumbs
Small 9.00 / Large 16.50

Lamb bolognese ragu, penne pasta, 24-month Parmesan, parsley
Small 9.00 / Large 15.00

Vegan Putanesca - tomato chilli sauce, linguini pasta, black olives, capers, red pepper, basil oil & yeast flakes Small 6.50 / Large 12.00

SPECIAL OCCASION?

Chateaubriand, Tomahawk steak, fish platter and other tasty sharing dishes available to pre-order
Speak to a member of staff for more details.

MAINS / PRIF GYRSIAU

C22 Fish'n'chips - MSC sustainable haddock, hand cut chips, mushy peas, tartare sauce & lemon Small 11.00 / Large 15.00

Singapore style curry with grilled onion seed loaf & fragrant rice
With cod cheek and tiger prawn 16.50
With grilled sweet potato and spinach 12.00

C22 lobster Roll - Anglesey lobster, fried Japanese milk bun, shellfish aioli, fine herbs & Nori seaweed salt C22 chips & red coleslaw 21.00
(subject to availability)

Crispy fishcake Katsu curry with Basmati rice & pak choi 15.00

Baked hake fillet, porcini mushroom purée, fondant potato, cavolo nero, chicken jus 18.50

Lamb kleftiko - braised lamb shoulder, potatoes, tomatoes, lemon, feta & sourdough bread 19.00

Char-grilled free-range chicken breast with patatas bravas, fine beans & aioli 15.00

Char-grilled Welsh steak, served with basil pesto, C22 chips, grilled tomato and mushroom, rocket leaves
10oz Rib-eye 25.00 / **8oz Flat iron** 19.50
Add peppercorn sauce + 2.00

Spanakopita Oggie - Puff pastry stuffed with spinach and feta, tomato sauce & green salad 13.00

SIDES / OCHRAU

Homemade chips with house seasoning 4.00
with Bravas sauce & aioli 4.50
with garlic & Parmesan butter 4.50
with Nori seaweed salt 4.00

C22 red coleslaw 2.50

Rocket and 24-month aged Parmesan salad, house dressing 3.50

Sautéed sesame green vegetables 3.50

PUDDINGS / PWDIN

C22 SELECTION BOX TO SHARE

Mix it up with our selection of Snickers trifle, Toffee Crisp slice, Crunchie ice cream & Milky Bar crème brûlée 13.00

Basque style burnt cheesecake with an oat crumb 7.00

Bramley lemon curd with a burnt butter crumble, aerated lime yoghurt & raspberry 7.00

Catch 22 Crème Brûlée - white chocolate, cardamom & orange 7.00

Warm double chocolate brownie, chocolate crumb & chocolate orange sorbet 7.00

Snickers trifle, malt pannacotta, salted caramel, chocolate mousse with a peanut crunch 7.00

Warm pear Bakewell tartlet served with Amaretto ice cream 7.00

Selection of homemade ice creams & sorbets, served with C22 chocolate crumb (ask our staff for today's selection) 7.00

'Black Forest' - Dark chocolate and hazelnut fondant, Maraschino cherry coulis, coffee ice cream, orange Chantilly cream 9.00
(Ideal for sharing - baked to order, please allow 15 minutes)

Artisan coffee & loose leaf teas are available.

LITTLE PEOPLE / BWYD I BLANT

(For children up to 10 years old. **Choose 2 courses for just 7.50**)

Carrot & cucumber sticks on arrival - Complimentary

Penne pasta with tomato sauce 5.50

Battered haddock with skinny fries 6.50

C22 kids Steak with sskinny fries & Heinz baked beans 6.50

Grilled sausage with skinny fries Heinz baked beans & 6.50

Chicken korma with basmati rice 6.50

Locally made Môn ar Lwy ice cream pot

Choice of Vanilla, chocolate or strawberry

DRINKS / DIOD

DRAUGHT / CASGEN

San Miguel (ABV 5.0) ½ Pint 2.40 Pint 4.40

Poretti (ABV 4.8) ½ Pint 2.60 Pint 4.70

Brooklyn Lager (ABV 5.2) ½ Pint 2.60 Pint 4.90

Magners Cider (ABV 4.5) ½ Pint 2.50 Pint 4.30

Wild Horse Blonde Ale ½ Pint 2.60 Pint 4.90

Snowdonia Craft Bitter ½ Pint 2.50 Pint 4.80

BOTTLE BEERS / CWRW POTEL

Peroni 330ml (ABV 5.1) 3.90

Corona (ABV 4.5) 3.90

Birra Moretti (ABV 4.6) 3.90

Lleu Amber Ale (ABV 4.6) 4.90

Guinness Surger Pint (ABV 4.1%) 4.90

Crabbies Ginger Beer (ABV 4.0) 4.90

San Miguel Non Alcoholic 3.30

CIDER / SEIDR

Pant Du Welsh Cider (ABV 5.2) 5.30

Rekorderlig Pear Cider (ABV 4.5) 4.90

Rekorderlig Passionfruit Cider (ABV 4.0) 4.90

COLD DRINKS / DIODYDD OER

Franklin Ginger Beer 2.90

Franklin Strawberry & Raspberry 2.90

Franklin Dandelion & Burdock 2.90

J20 Orange & Passionfruit 2.70

Appletiser 2.70

Anglesey Still/ Sparkling Water (330ml) 2.20

Anglesey Still/ Sparkling Water (750ml) 4.50

MOCKTAILS / MOCTÊLS

Virgin Mojito Mint, lime, brown sugar & apple juice 4.80

Raspberry Crush Mint, lime, raspberries, brown sugar & ginger ale 4.80

Strawberry Fizz Strawberry puree & ginger ale 4.80

Sweet Ginger Lemon juice, lime, sugar, ginger ale & bitters 4.80

C22 MILKSHAKES / YSGYTLAETHAU

Strawberry 4.50 / **Chocolate** 4.50 / **Vanilla** 4.50

WINES / GWIN (by the glass)

WHITE

Le Sentier, Gascogne (France) House Choice.

It has all the characteristics of a Sauvignon Blanc
125ml 3.70 175ml 4.90

Dea Del Mare Catarratto Pinot Grigio (Italy)

Sweet ripe fruits, citrus, golden plum 125ml 3.80 175ml 5.10

Joyau Chardonnay (France)

Pineapple, apricot, melon, chocolate finish 125ml 4.00 175ml 5.70

Artesa Rioja Blanco (Spain)

A modern white Rioja - unoaked with fresh, bright and crisp flavours
125ml £4.20 175ml £5.80

RED

Le Sentier, Vaucluse (France) House Choice

Sweet dried currant, medium-bodied 125ml 3.70 175ml 4.90

Camino Merlot (Chile)

Currant, ripe plum, cherry, vanilla 125ml 3.80 175ml 5.10

Borsao Garnacha (Spain)

Ripe berry fruit, warm spicy flavours 125ml 4.00 175ml 5.70

Pedraera, Monastrell (Spain)

Blackcurrant, cherry, plum, mocha 125ml 4.30 175ml 5.90

COCKTAILS / COCTÊLS

Aperol Spritz Aperol, Durello Spumante & soda 7.50

Amaretto Sour Disaronno, cointreau, lemon juice, sugar & cherry 7.50

Strawberry Basil Gin Gin, strawberry purée, basil sugar & lemon juice 8.00

Blood Orange Gin Blood orange, gin, cucumber, mint & lime 7.50

Raspberry Mojito Bacardi, chambord, mint, lime, raspberries & ginger ale 8.50

Top Knot Jack Daniels, Cointreau, lime, lemonade 7.50

Espresso Martini Kahlua, vodka & espresso 7.50