







Small Large

Brunch / Brecinio (Served from 10.30am - 2.30pm)

Baked French toast, cris	spy bacon, var	illa ice cream,	honey	£7.50

Catch 22 Hash, fried potatoes & spinach with poached eggs, harissa yoghurt, sesame dukkah £7.50

Chorizo £3.00

C22's egg muffins, all served on a toasted & buttered Welsh muffin, slow poached egg £5.00

Grilled bacon £3.00 Grilled sausage £3.00 C22 baked beans £1.50 £1.50 Spinach Grilled tomato £1.50 Mushroom £1.50

The Full Works / Y Brecwast Mawr

£8.50

Full Welsh breakfast, Fali butcher's farmhouse sausage, dry cured bacon, grilled tomato, mushroom, fried potatoes, £11.00 C22 baked beans

Full vegetarian breakfast, grilled tomato, mushroom, spinach, fried potatoes, C22 baked beans

Both served with your choice of slow poached or fried eggs & toasted sourdough or poppy seed loaf

Light bites / Prydau ysgafn (Served from noon - 5pm)

Battered fish sandwich with sliced tomato, tartare sauce, iceberg lettuce	£9.00	
C22 BLT, grilled bacon, poppy seed toast, aioli, iceberg lettuce, sliced tomato	£8.00	
Baked garlic butter triple cheese toastie with grilled bacon & slow poached egg	£6.50 £8.50	
Baked Welsh Rarebit, cornichons with grilled bacon & slow poached egg (all sandwiches above served with homemade crisps & rocket	f6.50 f8.50 leaves)	
Classic Caesar salad, baby gem lettuce, croutons, anchovies and 24 month aged Parmesan £9.00		
with grilled bacon & slow poached egg with char-grilled chicken thighs	£12.00 £13.00	

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.

Breads & nibbles / Bara a byrbrydau

Warm C22 sourdough bread,	
Whipped brown butter	£3.00
Extra virgin olive oil & balsamic vinegar	£3.00
Toasted with crushed tomatoes & garlic	£3.50
Focaccia crisps, garlic dip	£3.50
C22 Homemade crisps, house seasoning	£2.00
Spiced nuts	£2.00
Nocellara olives, rosemary oil (contains stones)	£4.00
Pork skin quavers served with apple sauce	£3.50

To start / Iddechrau or as tapas to share

10 Start / TageCritad of as tapas to share	
Deep fried calamari, sweet soy reduction	£6.50
Asian fish cakes, cucumber satay dip	£7.00
Smoked haddock rarebit, tomato & balsamic	£7.50
Steamed Menai Mussels, saffron Mariniere sauce, parsley, C22 sourdough bread	£8.50
Crispy Chicken wings, garlic & parmesan butter	£6.50
Char-grilled free-range pork belly, steamed bao buns, house kimchi, cucumber	£7.50
Spiced pulled lamb tostada, cumin yoghurt, mint, pomegranate	£7.50
Patatas bravas, fried potatoes, spicy tomato sauce, aioli	£5.00
Yuk Sung, stir-fried fine bean and cashew nut, ginger soy sauce, crispy rice noodles	£5.50
Goats cheese croquettes, beetroot ketchup	£6.50
Soup of the day, C22 sourdough bread	£5.50

C22 Burgers / Byrgyrs C22

All served with: toasted homemade poppy seed bread, iceberg lettuce, aioli, tomato, pickle, red coleslaw and your choice of C22 chunky chips or potato fries.

Hand pressed Welsh beef burger, tomato bacon jam £12.50 Asian style fish burger with cucumber satay sauce £13.00 Carrot, cumin & kidney bean burger with basil pesto £10.00

Welsh Cheddar £1.00 Cured streaky bacon £1.00

Mains / Prif gyrsiau

C22 Fish'n'chips, MSC sustainable haddock,		J
chunky chips, mushy peas, tartare sauce, lemon	£9.00	£14.00
Char-grilled octopus, chorizo & spinach hash, harissa yoghurt, sesame dukkah	£9.50	£15.00
Smoked bacon carbonara, tagliatelle pasta, parsley, 24 month aged Parmesan	£7.50	£12.00
Porcini and leek, pappardelle pasta, chilli sourdough pangritata, chives	£6.50	£11.00

Steamed Menai Mussels, saffron Mariniere sauce, parsley,	
C22 sourdough bread	£14.50

Salmon, cod cheek & Menai mussel Singapore curry,	
fragrant rice, house naan	£15.50

Parsley crusted hake fillet, calamari black bean cassoulet,	
rouille, dill oil	£16.00

Char-grilled chicken thighs, patatas bravas, fine beans, aioli £13.50

Char-grilled 28-day dry aged Welsh 8oz Sirloin steak,

chunky china ar natata frica	basil pesto, roast tomato, grilled mushroom, homemade	
churky chips of potato mes	chunky chips or potato fries	£22.50

Peppercorn sauce £2.00

Char-grilled free range pork chop, savoy cabbage tatws pum munud, cider reduction £14.00 Lamb kleftiko, potato, tomato, lemon, feta £16.50

Baked Bubble'n'squeak, crispy kale & broccoli

with fried egg and mushroom ketchup	£9.00
with 14-hour braised 8oz feather steak	£15.00

Puy lentil and butternut squash lasagne, spinach & pumpkin £12.00

Gado-gado salad, potato, egg, red cabbage, fine beans, cucumber satay dressing, crispy shallots £9.50

Cialas / Oalara

Sides / Ochrau	
Homemade chunky chips, house seasoning	£3.50
Homemade chunky chips with bravas sauce & aioli	£4.50
Salt'n'pepper homemade chunky chips	£4.50
Potato fries, house seasoning	£3.00
C22 red coleslaw	£2.50
Rocket & parmesan salad, house dressing	£3.00
Sesame fried greens	£3.50
Savoy cabbage tatws pum munud	£3.50

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



Puddings / Pwdin

Bramley lemon curd, burnt butter GF crumble, aerated	
lime yoghurt, raspberry	£6.50
Chai latte spiced crème brulée	£6.50
River Café chocolate nemesis cake, mascarpone ice cream, raspberry	£6.50
Orange and coconut rice pudding, pear jam, C22 granola	£6.50
'Snickers' trifle, malt pannacotta, salted caramel, chocolate mousse, peanut crunch	£6.50
(Also, available as 'Mars' trifle with chocolate crumb instead of peanut crunch)	£6.50
To Share C22 chocolate selection box , Mars trifle, Picnic slice, Malteser ice cream, Crunchie, Milky bar brulée	£12.50
Affogato , Turkish coffee ice cream, fresh espresso coffee, pistachio biscotti	£6.50
Caramelised banana, roasted banana sorbet	£5.50
Selection of homemade ice creams and sorbets, served with C22 granola (ask our staff for today's selection)	£7.00
Baked Welsh rarebit, cornichons	£5.50

Artisan coffee and loose leaf teas available as well as a range of homemade cakes.

Little people / Bwyd I blant

Carrot and cucumber sticks on arrival - Complimentary

Tagliatelle pasta, smoked bacon carbonara	£6.50
Battered haddock, peas, skinny fries	£8.00
C22 kids burger with fries	£6.50
Menai mussels, saffron mariniere sauce, new potatoes	£7.00
Grilled sausage, baked beans, skinny fries	£6.00
Chicken korma, basmati rice	£7.00
Locally made Môn ar Lwy ice cream pot	£3.00
Chocolate mousse with chocolate crumb	£4.50

Drinks / Diod

Drinks / Diod			
Draught / Casgen	4 DV / 5 3	Б.	64.55
San Miguel	ABV: 5.0	Pint ½	£4.30 £2.40
Poretti	ABV: 4.8	Pint	£4.50 £2.60
Brooklyn Lager	ABV: 5.2	Pint ½	£4.90 £2.50
Thatchers Cider	ABV: 4.8	Pint ½	£4.20 £2.30
Wild Horse Ale		Pint ½	£4.80 £2.50
Bottle Beers / Cwrw Potel			
Peroni 330ml	ABV: 5.1		£3.90
Corona	ABV: 4.5		£3.80
Birra Moretti	ABV: 4.6		£3.90
Estrella	ABV: 4.6		£3.90
Crabbies Ginger Beer	ABV: 4.0		£4.90
San Miguel Non Alcaholic			£3.10
Cider / Seidr			
Pant Du Welsh Cider	ABV: 5.2		£5.20
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
Orange & Passionfruit J20			£2.60
Appletiser			£2.60
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
Virgin Raspberry Mojito Mint, lime, raspberries, brown sugar & ginger ale			£4.80
Strawberry Fizz Strawberry puree & ginger ale			£4.80
Sweet Ginger Lemon juice, lime, sugar,		itters	£4.80
Mango Mule Mango puree, mint, lime, o	-		00
& ginger ale			£4.80

Wines / Gwin (by the glass)	125ml	175ml
White		
Le Sentier, Gascogne (France) House Choice All the characteristics of a Sauvignon Blanc	£3.60	£4.90
Catarratto Pinot Grigio (Italy) All the hallmarks of Pinot Grigio with citrus fruits and a refreshing palate of zesty green apple	£3.70	£5.00
Joyau Chardonnay (France) Succulent tropical flavours of pineapple, apricot and melon with a dark chocolate finish.	4.00	£5.20
Emiliana Gran Reserva Riesling (Chile) This lovely balanced off dry white has persistent flavours of lime and gentle honeysuckle flora	£4.20	£5.70
Red		
Le Sentier, Vaucluse (France) House Choice A smooth, classic Rhone red with autumnal aromas and a sweet dried currant palate	£3.60	£4.90
Camino Merlot (Chile) Red cherry and plum aromas with currant, red berry and vanilla flavours	£3.70	£5.00
Pedrera, Monastrell (Spain)		
Blackcurrant, cherry and plum aromas with bright fresh fruit flavours with weight and complexity	£4.20	£5.70
restribut havours with weight and complexity	14.20	13.70
Cocktails / Coctêls		
Kir Royale Prosecco, crème de cassis		£7.00
Rossini Prosecco, strawberry purée		£7.00
Aperol Spritz Aperol, prosecco & soda		£7.50
French Martini Vodka, chambord & pineapple Juice		£7.50
Mojito Bacardi, mint, lime & brown sugar		£7.50
Raspberry Mojito Bacardi, chambord, mint, lime, raspberries & ginger ale		£8.50
Mango Daiquiri Sailor Jerry, mango pureé, lime, sug & ginger ale	gar	£7.50
Malibu Punch Malibu, cranberry & pineapple juice		£7.50
Strawberry Basil Gin Gin, strawberry purée, basil su & lemon juice	gar	£7.50
Apple Gin Gin, cucumber, mint & cloudy apple		£7.00
Amaretto Sour Disaronno, cointreau, lemon juice, se & angostura bitters	ugar	£7.50
Negroni Bombay, campari & martini rosso		£7.50
Espresso Martini Kahlua, vodka & espresso		£7.50
Disaronno Cream Disaronno, cacao white & cream		£7.50