

Ask your server for a list of today's specials

Light bites / Prydau ysgafn

(Served from 10.30am - 4.00pm)

Warm banana crêpes with Catch 22 Nutella 6.50
Add vanilla ice cream +1.00

Catch 22 Hash with sautéed potatoes, spinach, poached eggs, harissa yoghurt, sesame dukkah 7.50
Add chorizo +3.00

C22 BLT, grilled back bacon on a homemade bun, aioli, iceberg lettuce & tomato 8.00

Grilled sausage, homemade bun with fried eggs 7.50

Spinach & mushroom, homemade bun with fried eggs 6.50

Battered fish sandwich with sliced tomato, tartare sauce & iceberg lettuce 9.00

Baked triple cheese garlic butter toastie 7.50
Add grilled streaky bacon and poached egg +2.00

Baked Calon Wen Welsh rarebit 6.50
Add grilled streaky bacon & poached egg +2.00

C22 Cob salad, chicken breast, bacon, tomato, greens, boiled egg, Môn Las cheese, avocado dressing & chives 12.50

THE FULL WORKS / Y BRECWAST MAWR

Full Welsh breakfast – Fali butcher's dry cured back bacon & farmhouse sausage, grilled tomato and mushroom, fried potatoes & baked beans 11.00

Full vegetarian breakfast – grilled tomato, mushroom, spinach, fried potatoes, baked beans 8.50

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 tagliatelle 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 3.50

Crisp focaccia & garlic dip 3.50

C22 homemade crisps, house seasoning 2.00

C22 Spiced mixed nuts & seeds 2.00

Nocellara olives, rosemary oil (contains stones) 4.00

Felin Honey & balsamic roasted chorizo 5.00

To start / I ddechrau or as tapas to share . . .

ANTIPASTI TO SHARE

Parma ham, Nocellara olives, tomatoes, cornichons, roasted red pepper, Môn Las cheese, Calon Wen organic cheddar, focaccia, basil pesto & rocket leaves 13.50

Deep fried calamari with a sweet soy reduction 6.50

Asian fish cakes with a cucumber satay dip 7.00

Steamed Menai Mussels in a saffron Marinere sauce & sourdough bread. Small 8.50 / Large 15.00

Crispy chicken wings in garlic & Parmesan butter 6.50

Parma ham with roasted hazelnut, focaccia crisps & aioli 7.50

Spiced pulled lamb tostada dressed with cumin yoghurt, mint & pomegranate 7.50

Yuk sung – stir fried fine bean & cashew nut, with ginger soy sauce served with crispy noodles 6.00

Goats cheese croquettes with a beetroot 'ketchup' dip 6.50

Roasted tomato & red pepper bruschetta with buffalo mozzarella, basil & balsamic vinegar 6.00

Patatas bravas – fried potatoes, spicy tomato sauce & aioli 5.50

Soup of the day served with 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, hand cut chips, mushy peas, tartare sauce & lemon. Small 10.00 / Large 14.00

Smoked bacon carbonara, tagliatelle pasta, parsley, 24-month aged Parmesan. Small 7.50 / Large 13.50

Roasted cherry tomato & basil sauce penne pasta with extra virgin olive oil. Small 6.50 / Large 11.00

Anglesey crab, tagliatelle pasta with lemon, chilli & parsley. Small 8.50 / Large 16.00

FISH PLATTER FOR TWO TO SHARE

Char-grilled red prawns, octopus, calamari, Asian fishcakes, baked parsley crusted hake, steamed Menai mussels. Served with hand cut chips, skinny fries, aioli, rocket salad, lemon & focaccia 45.00

Char-grilled octopus, Nicoise salad (fine bean, baby gem, cherry tomato, egg, anchovy & black olives) 16.00

Ligurian style fish stew – local wild bass, Menai Mussels, monkfish, new potatoes, tomato 18.00

Singapore style curry with grilled naan style loaf & fragrant rice
With salmon, cod cheek and tiger prawn 16.00
With grilled sweet potato and spinach 10.00

Baked parsley crusted hake fillet, new potatoes, samphire & brown shrimp butter 16.50

Char-grilled free-range chicken breast with patatas bravas, fine beans & aioli 14.00

Char-grilled 28-day dry aged Welsh 8oz sirloin steak, served with basil pesto, hand cut chips, grilled tomato, mushroom & rocket leaves 22.50
Add peppercorn sauce + 2.00

Surf'n'turf – as above with chargrilled red prawns + 8.00

C22 Pasta bake – pork & fennel meatball, marinara sauce, penne pasta, Calon Wen organic cheddar, parsley & parmesan crumb 13.00

Char-grilled Welsh lamb chops served with couscous, feta & parsley salad, harissa yoghurt & sesame dukkah 17.00

Puy lentil & butternut squash hotpot with a spinach & pumpkin seed salad 12.00

Sides / Ochrau

Homemade chunky chips, house seasoning 3.50
Add bravas sauce & aioli + 1.00

Potato fries, house seasoning 3.00

C22 red coleslaw 2.50

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

Puddings / Pwdin

Bramley lemon curd, burnt butter crumble, aerated lime yoghurt & raspberry 6.50

Citrus and cinnamon crème brûlée 6.50

Warm chocolate orange brownie, mascarpone ice cream & raspberry 6.50

Coconut rice pudding, roast pineapple & chilli salsa with mint & sesame seeds (served cold) 6.50

Snickers trifle, malt pannacotta, salted caramel, chocolate mousse with a peanut crunch 6.50

(Also available as a Mars trifle with chocolate crumb instead of peanut) 6.50

C22 SELECTION BOX TO SHARE

Mix it up with our selection of Mars trifle, Picnic slice, Malteser ice cream, Crunchie & Milky bar brûlée 13.00

Affogato, Turkish coffee ice cream, fresh espresso coffee & pistachio biscotti 6.50

C22 Tiramisu – vanilla & Tia Maria mascarpone cream, coffee sponge fingers served with crushed banana crisps 6.50

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

Patagonian Black Cake – Felin Honey & Môn Las (local blue cheese) 6.50

Artisan coffee and loose leaf teas are available.

Little people / Bwyd I blant

Carrot and cucumber sticks on arrival - Complimentary

Tomato & basil sauce, penne pasta 5.50

Smoked bacon carbonara made with tagliatelle pasta 6.50

Battered haddock with skinny fries & peas 8.00

C22 kids burger with skinny fries 6.50

Grilled sausage, Heinz baked beans & skinny fries 6.00

Chicken korma with basmati rice 7.00

Locally made Môn ar Lwy ice cream pot 3.00

Chocolate mousse with chocolate crumb 4.50

Drinks / Diod

Draught / Casgen

San Miguel (ABV 5.0) ½ Pint 2.40 Pint 4.30

Poretti (ABV 4.8) ½ Pint 2.60 Pint 4.50

Brooklyn Lager (ABV 5.2) ½ Pint 2.50 Pint 4.90

Thatchers Cider (ABV 4.8) ½ Pint 2.30 Pint 4.20

Wild Horse Blonde Ale ½ Pint 2.50 Pint 4.80

Bottle Beers / Cwrw Potel

Peroni 330ml (ABV 5.1) 3.90

Corona (ABV 4.5) 3.80

Birra Moretti (ABV 4.6) 3.90

Lleu Amber Ale (ABV 4.6) 4.90

Guinness Surger Pint (ABV 4.1%) 4.80

Crabbies Ginger Beer (ABV 4.0) 4.90

San Miguel Non Alcoholic 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

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

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, ginger ale & bitters 4.80

Mango Mule Mango puree, mint, lime, cucumber & ginger ale 4.80

C22 Milkshakes / Ysgytlaethau

Strawberry 4.50 / **Chocolate** 4.50 / **Vanilla** 4.50 / **Snickers** 5.00

...OR MAKE IT BOOZY!

Why not add our Barti Ddu Vanilla spiced rum for an extra 3.00

Wines / Gwin (by the glass)

WHITE

Le Sentier, Gascogne (France) House Choice. It has all the characteristics of a Sauvignon Blanc 125ml 3.60 175ml 4.90

Dea Del Mare Catarratto Pinot Grigio (Italy) Sweet ripe fruits, citrus, golden plum 125ml 3.70 175ml 5.00

Joyau Chardonnay (France) Pineapple, apricot, melon, chocolate finish 125ml 4.00 175ml 5.20

Emiliana Gran Reserva Riesling (Chile) Lime, honeysuckle, off-dry 125ml 4.20 175ml 5.70

RED

Le Sentier, Vaucluse (France) House Choice Sweet dried currant, medium-bodied 125ml 3.60 175ml 4.90

Camino Merlot (Chile) Currant, ripe plum, cherry, vanilla 125ml 3.70 175ml 5.00

Borsao Garnacha (Spain) Ripe berry fruit, warm spicy flavours, 125ml 4.00 175ml 5.70

Pedraera, Monastrell (Spain) Blackcurrant, cherry, plum, mocha 125ml 4.20 175ml 5.70

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 puree, lime, sugar & ginger ale 7.50

Malibu Punch Malibu, cranberry & pineapple juice 7.50

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

Apple Gin Gin, cucumber, mint & cloudy apple 7.00

Amaretto Sour Disaronno, cointreau, lemon juice, sugar & angostura bitters 7.50

Negroni Bombay, campari & martini rosso 8.00

Espresso Martini Kahlua, vodka & espresso 7.50

Disaronno Cream Disaronno, cacao white & cream 7.50