

CATCH 22 MENU

BREADS & NIBBLES

- VGA GFA Grilled Alex Gooch Sourdough Bread** 5.95
Honest Toil Greek extra virgin olive oil
- V Focaccia Crisps** with our signature C22 garlic aioli dip 5.55
- VGA GFA Gordal Olives** 5.95
Pitted Andalusian Gordal olives, C22 rosemary & chili oil

TO START

- GFA Crispy Chicken Wings** 10.95
Our infamous wings with garlic & Parmesan butter & roast chicken crumb
- GFA Baby Back Pork Ribs** 11.95
Cooked in red tofu sauce, pumpkin seed shichimi, red onion & pomegranate salad
- GFA Calamari Umido Focaccia** 11.55
Squid braised in tomato & oregano, basil aioli, crispy kale, grilled C22 focaccia
- GFA Prawn & Avocado Tian** 12.95
Dressed prawns, Marie Rose, pickled cucumber, crostini
- V Welsh Cheddar & Leek Croquettes** 9.55
Black garlic ketchup, 24-month Parmesan, chives
- VGA GFA Roasted Celeriac Flatbread** 8.95
Caramelised celeriac purée, coriander salsa taquero

KIDS MENU (10 years and under)

- Chicken Nuggets, Chips & Beans** 7.55
- GFA Kid's Beef Burger & Chips** 8.55
- GFA Breaded Haddock, Chips & Beans** 7.95
- Grilled Sausage, Mash & Beans** 7.55
- VGA Penne Pasta with Tomato Sauce** 5.95
(Add Welsh cheddar cheese +1.75)
- V GFA Kid's White Chocolate Crème Brûlée** 5.55
- V GFA Kid's Brownie With White Chocolate Ice Cream** 5.55
- V GFA Local Red Boat Ice Cream Pots** 3.95
Your choice of vanilla / strawberry / chocolate

MAINS

C22 FISH PLATTER FOR TWO

Battered haddock, grilled sea bream fillet, calamari umido, Singapore style Menai mussels, aioli, grilled sourdough bread, lemon, tartare sauce, C22 triple cooked chips 54.95 **GFA**
(Add garlic butter king prawns +9.55)

- GFA Fish & Chips** 22.95
Crispy battered MSC sustainable 6oz haddock fillet, C22 chips, balsamic mushy peas, tartare sauce, burnt lemon
- GFA Grilled Black Sea Bream Fillet** 25.95
Sag aloo style potato & spinach, makhani butter sauce, crispy chickpeas
- GFA Adam's Baked Fish Pie** 27.95
Salmon, haddock, king prawn, peas, Mornay sauce, creamy mash, shredded filo kataifi pastry, sautéed fine beans
- GFA Char-grilled 6oz Welsh Fillet Steak** 36.95
Beef brisket croquette, celeriac puree, confit carrot, beef jus, C22 triple cooked chips
- GFA Pan-Roast Free-Range Chicken Breast** 24.95
Crispy rosti potato, spiced tomato sauce, C22 aioli & tender stem broccoli
- V San Marzano Tomato & Mozzarella Arancini** 19.95
Deep fried tomato risotto stuffed with mozzarella, Arrabbiata sauce, fennel salad, C22 basil pesto,
- VGA GFA Vegan Khao Soi Noodle Broth** 20.95
Butternut squash, edamame beans, broccoli, pickled chilli, crispy noodles, red curry broth, coriander
(Add a crispy duck leg + 6.95)

SPECIAL OCCASION?...

Ask about pre-ordering one of our Fali Butcher's dry-aged Tomahawk or Chateaubriand steaks to share.

SINGAPORE CURRY

Our Signature Singapore Style Curry Sauce

Served with fragrant wild rice, onion bahji and your choice of:

- GFA Roasted Free-range Chicken Breast** 23.95
- GFA Cod Cheek & King Prawn** 24.95

(All served medium spice, please ask for more heat if you prefer)

C22 BURGERS

All served on a grilled house bun, with baby gem lettuce, C22 secret burger sauce, tomato, pickles, red onion & C22 triple cooked chips

- GFA Hand Pressed 7oz Welsh Beef Burger** 20.95
- V Carrot, Cumin & Kidney Bean Burger** 18.95
- GFA The 'Flappy McFlap Face' Burger** 26.95
Two grilled 7oz Welsh beef burgers, Fali Butcher's dry cured bacon & Welsh cheddar

+ Welsh cheddar cheese 1.75
+ Fali Butcher's dry cured bacon 2.95
(Gluten free bun available on request)

PASTA & RISOTTO

- GFA C22 Carbonara Cream** 21.95
Creamy Cobble Lane guiancale & garlic cream sauce, parsley, linguini pasta, pancetta crumb, 24-month Parmesan (Contains cream)
- GFA Beef Shin Bologese Ragù** 22.95
Slow cooked beef shin ragu, pappardelle pasta, C22 basil pesto, sourdough pangritata, 24-month Parmesan
- GFA Risotto Marinara** 25.95
Tomato braised arborio rice with salmon & haddock, grilled king prawns & Menai mussels, parsley, 24-month Parmesan

SIDES

- VGA GFA C22 Triple Cooked Chips With House Seasoning** 5.50
- V GFA C22 Chips With Garlic & Parmesan Butter** 7.75
(Upgrade to garlic chips on a dish +2.25)
- VGA GFA Bravas Chips** 7.75
C22 chips, spiced tomato sauce, aioli, chives
- VGA GFA Rocket & 24 month Parmesan Salad** 6.55
- VGA GFA Sautéed Broccoli** 6.95
With miso honey butter
- V Baked Garlic & Parmesan Ciabatta** 7.55
Made with our glorious garlic & Parmesan butter (Add Welsh cheddar cheese +1.75)

PUDDINGS

- V Snickers Trifle** 10.95
Our signature dessert - Malt pannacotta, peanut crunch, chocolate ganache & Halen Môn sea salt caramel
- V GFA Citrus Concoction** 9.55
Lemon curd, whipped lime Mascarpone, crumble crunch, orange crisp
- V GFA White Chocolate Crème Brûlée** 9.95
With one of Siôn's kalamansi Jammie Dodgers
- V Black Forest Donut** 10.95
Warm chocolate donut, coffee custard, black cherry gel, wild cherry & ricotta ice cream
- VGA GFA Banana Sticky Toffee Pudding** 9.55
Banana rum caramel sauce, almond crumb, honeycomb ice cream
- V Coconut Arancini** 9.55
Deep-fried rice pudding, R-ice cream, mango, raspberry
- Pwdin Bach** 8.55
Any hot drink with one of the following desserts:
Mini Snickers Trifle / Mini Crème Brûlée /
Mini Sticky Toffee Pudding (excludes liqueur coffees)

CATCH 22 HOUSE GIN!

We've developed our own dry gin recipe using select botanicals and local Alexander seeds.
(Perfect with a Mediterranean tonic and & slice of orange)

Catch 22 House Gin 25ml 4.95

C22 House Gin & Mediterranean Tonic 7.80

50cl bottle to take home 33.99

NEW SUNDAY LUNCH SET MENU - 1 COURSES £23 / 2 COURSES £29 / 3 COURSES £35



@C22brasserie #C22

GFA Gluten free available **V** Vegetarian **VGA** Vegan available

Please note that not all ingredients are listed & we cook with all allergens present in our kitchen. If you have any dietary or allergy requirements, or would like to alter a dish, please tell a member of staff before you order and they will be happy to assist. All food is made in house and as such we can adapt most dishes to suit your needs. **100% of your tips go directly to all of our lovely C22 team members.** 01407 238220 - www.catch22brasserie.co.uk - Catch 22, London Road, Valley, Anglesey, LL65 3DP

CATCH DRINKS

DRAUGHT

	Half	Pint
San Miguel	3.35	5.95
Poretti	3.65	6.50
Nokota IPA	3.85	6.75
Snowdon Craft Bitter	3.35	5.95
Cold River Cider	3.35	5.95
Guinness Surger		6.75

BOTTLE BEERS & CIDERS

Peroni 330ml	4.95
Birra Moretti 330ml	4.95
Daura Damm Gluten-free Lager 330ml	4.95
Old Mout Strawberry & Apple 500ml	5.95
Heineken Non Alcoholic Lager 330ml	4.75
Low Alcohol Clear Head IPA (0.5%) 330ml	4.85
Low Alcohol Brooklyn Hoppy Lager (0.4%) 330ml	4.85
Low Alcohol Lucky Saint Lager (0.5%) 330ml	4.95

COLD DRINKS

Pepsi /Diet Pepsi / Lemonade	2.85 / 3.95
Franklin Ginger Beer	3.95
Franklin Dandelion & Burdock	3.95
Franklin Raspberry Lemonade	3.95
Orange & Passion Fruit J20	3.95
Appletiser	3.95
Welsh Still/ Sparkling Water 330ml	2.95
Welsh Still/ Sparkling Water 750ml	4.75

CHALLENGE 25

Please note that we operate a strict Challenge 25 policy. If you are lucky enough to look under 25 you will be asked to provide identification.

WHITE WINES

	175ml	Bottle
Le Sentier Gascogne (France)	6.95	24.95
Catarratto Pinot Grigio (Italy)	7.60	26.95
False Bay Chardonnay (South Africa)	7.60	26.95
Artesa Rioja Blanco (Spain)	7.75	28.50
Zagare Vermentino (Italy)		26.95
Diez Siglos Verdejo (Spain)		26.95
False Bay Chenin Blanc (South Africa)		26.95
The Whale Watcher Sauvignon blanc (New Zealand)	30.95	
Orballo Albarino (Spain)	31.95	

RED WINES

	175ml	Bottle
Le Sentier Vaucluse (France)	6.95	24.95
Mont Gras Merlot (Chile)	7.60	26.95
Sierra grande Cabernet Sauvignon (Chile)	7.60	26.95
Pedrerera Monastrell (Spain)	7.75	28.50
Novas Gran Reserva Pinot Noir (Chile)		26.95
Stones Throw Shiraz (Australia)		26.95
Tareni Nero D'avola (Italy)		28.95
Nieto Senetiner Malbec (Argentina)		29.95
Valpolicella Ripasso (Italy)		33.00

(Wines by the glass available as 125ml, 175ml & 250ml)

ROSÉ WINES

	175ml	Bottle
Burlesque Zinfandel (California)	7.55	26.95
False Bay Rose (South Africa)	7.75	27.50
Gris de Gris, Sable de Camargue (France)		30.95

FIZZ

	125ml	Bottle
Borgo Molino Prosecco (Italy)	7.50	34.95
Borgo Molino Sparkling Rosé (Italy)		36.95
Gremillet Champagne Selection Brut (France)		52.50

SPECIAL DRINKS

Ask your server or check our blackboards for special wines, cocktails & beers.

To book a table visit: catch22brasserie.co.uk or phone us on: **01407 238220**

COCKTAILS

Aperol Spritz - Aperol, Durello & soda	9.95
Passionfruit Martini - Vodka, passoa, Licor 43 & lime	10.95
Basil Margarita - C22 basil sugar, tequila, cointreau & lime	10.95
Cocotini- Malibu, raspberry liqueur & pineapple	10.95
Caipirinha - Cachaca rum, lime & sugar	10.95
Amaretto Sours-Disaronno, cointreau, lemon & cherry	10.95
Raspberry Mojito - Chambord, bacardi, mint, lime, raspberry & ginger ale	10.95
Espresso Martini - Kahlua, vodka & espresso (<i>decaf available</i>)	10.95

MOCKTAILS

Elderflower Lemonade Elderflower, lemon, ginger beer	6.95
Virgin raspberry Mojito Mint, lime, raspberries & ginger ale	7.25
Pineapple Chai C22 chai syrup, pineapple, lemon & ginger beer	6.95
Mint-Basil limeade C22 basil sugar, mint, lime & soda	6.95

GIN

New! Catch 22 Gin - made using our own select botanicals	4.95
Hendricks	4.75
Da Mhile Seaweed	4.50
Sipsmith	4.50
Puerto Strawberry	4.75
Aber Falls Orange & Marmalade	4.75
Aber Falls Rhubarb & Ginger	4.75
Whitley Neill Raspberry	4.75

(Ask a member of staff for a full list of our gins)

Fevertree Tonic	2.85
Fevertree Light Tonic	2.85
Fevertree Mediterranean Tonic	2.85
Fevertree Elderflower	2.85