



# The Toad

## Colwyn Bay

### Starters

<b>Chicken Caesar salad</b>	£6.50/£11.95
Grilled chicken fillets served on baby gem lettuce leaves, sliced egg, parmesan shavings & Caesar dressing	
<b>Homemade potted chicken liver pate</b>	£6.25
Topped with clarified butter served with onion chutney & lightly toasted brown bread	
<b>Goat's cheese &amp; beetroot stack (v)</b>	£6.25
With walnuts and a balsamic dressing	
<b>Garlic mushrooms (v)</b>	£6.95
Button mushrooms pan fried with garlic and brandy finished with cream and served with a warm crusty bread	
<b>Stir fried strips of rump Steak</b>	£7.95/£13.95
Pan fried with mixed peppers, spring onions, soy and finished with a sweet chilli sauce served with a Timbale of rice	
<b>Menai Straits Mussels</b>	£6.95/£12.95
Pan steamed with white wine, garlic, finished with cream and served with slices of garlic bread	
<b>King prawn &amp; avocado Cocktail</b>	£6.95
Served in a glass topped with a tangy Marie Rose sauce and served with brown bread & butter	
<b>Salmon &amp; cod fishcake</b>	£6.95
Set on a mixed leaf salad with a lemon mayonnaise	

<b>Sharing Fish Platter (2 people)</b>	£14.95
Cod Goujons, skewered King Prawns, Thai Fishcakes, Moules Marinière & dips	
<b>Ploughman's platter (2 people)</b>	£14.95
Snowdonia cheddar, home baked honey glazed ham, pickled onions rustic bread, homemade piccalilli, pork pie and rich red onion chutney	

### Mains

#### from the chargrill

<b>10 oz Welsh Black Rump</b>	£18.95
<b>10 oz Welsh Black Sirloin</b>	£20.95
All our locally sourced beef steaks are hung for a minimum of 21 days and are served with homemade onion rings, slow roasted vine tomatoes, mushrooms & hand cut chips	
<b>10 oz Gammon Steak</b>	£12.95
With hand cut Chips, free range Egg & char grilled Pineapple	
<b>Homemade cheeseburger with smoked bacon</b>	£11.95
6oz welsh beef burger topped with welsh cheddar & smoked bacon served in a salad filled sourdough bun with hand cut chips	

### Fish

<b>Fish &amp; Chips</b>	£11.95
Conwy ale battered cod with a minted pea puree, handcut chips and our own tartar sauce	
<b>Oven baked Sicilian Salmon</b>	£13.95
Fillet of salmon pan fried with lemon chilli and served with garlic mushrooms broccoli and sauté potatoes (this dish can be made without chilli)	
<b>Oven baked North coast fillet of Cod</b>	£13.95
Oven baked Cod glazed with Rarebit, served on a bed of creamy Savoy Cabbage & with Sauté Potatoes	
<b>Seafood Taglione</b>	£12.95
Squid ink Taglione pan fried with king prawns mussels white wine garlic chilli flakes & finished with a touch of coconut milk (this dish can be made without chilli)	

### Vegetarian

<b>Tomato &amp; roasted Mediterranean vegetables risotto</b>	£10.95
With Parmesan shavings	
<b>Homemade Chick Pea Burger</b>	£11.95
Topped with Brie & Caramelised Onions in a Salad filled sourdough bun with hand cut Chips	
<b>Fine Tart of Puff Pastry</b>	£10.95
Filled with Creamed leeks, glazed brie, herb infused sauce & new potatoes	

### The Toad Specialities

<b>Welsh lamb Henry</b>	£15.95
Braised Shoulder of Lamb served on Garlic Mash with a minted Jus & Seasonal Vegetables	
<b>Homemade Steak &amp; Conwy Ale Pie</b>	£12.95
Served with seasonal vegetables, real gravy & hand cut chips	
<b>Chicken Calamarato</b>	£12.95
Pieces of chicken pan fried with garlic, spinach, cherry tomatoes pasta rings finished with a basil pesto & topped with Parmesan shaving (vegetarian option without the chicken)	
<b>Bangers &amp; Mash</b>	£11.95
Pork & Leek Sausages set on creamy Mash with a rich Onion Gravy	
<b>Oven roasted chicken breast</b>	£13.95
set on a chorizo & sweet red pepper risotto	
<b>Honey &amp; soy glazed belly pork</b>	£13.95
Set on stir fry veg noodles with a ginger, garlic and chilli miso broth	

### Side Orders

<b>Bowl of Sweet potato fries</b>	£3.50
<b>Garlic bread</b>	£2.95
<b>Garlic bread with mature Welsh cheddar</b>	£3.50
<b>Homemade Onion rings</b>	£2.75
<b>Bowl of Handcut Chips</b>	£2.75
<b>Portion of fresh market vegetables</b>	£2.95
<b>Selection of Marinated Olives and rustic breads with dips</b>	£4.95
(Great to share)	
<b>Stilton Cream Sauce</b>	£2.50
<b>Diane style Sauce</b>	£2.50
<b>Classic Peppercorn Sauce</b>	£2.50
<b>Mixed leaf salad with parmesan &amp; Balsamic glaze</b>	£3.50

### Light Bites Available Monday - Saturday 12-2 & Sunday 12-5 *All served with a gesture of hand cut chips*

<b>5oz Welsh black rump steak Ciabatta</b>	£9.95
With horseradish butter & homemade onion rings on a warm Ciabatta	
<b>BLT</b>	£7.95
Smoked bacon, sliced beef tomato, ice berg lettuce with a light coating of mayonnaise on toasted sliced bloomer	
<b>Goats cheese &amp; caramelised Onion Ciabatta (v)</b>	£7.95
<b>Fish finger butty</b>	£7.95
Breaded god goujons with lashings of homemade tartar sauce on thick sliced bloomer bread	
<b>Home baked honey glazed ham watercress &amp; English mustard</b>	£7.95
<b>Marinated chicken in a tomato &amp; Olive foccacia with lemon mayonnaise</b>	£7.95
<b>Smoked bacon, brie &amp; cranberry sour dough baguette</b>	£7.95

### The Toads £7 Lunch Menu

Available Monday - Friday 12pm- 2pm.

<b>Soup and closed sandwich:</b>
choice of Cheddar, onion & mayonnaise or Prawn, salmon & Marie Rose
<b>Stir fried chicken in ginger, garlic, mixed peppers &amp; sweet chilli sauce</b>
Served with wild rice or hand cut chips
<b>Panini of the day</b>
Served with a gesture of hand cut chips & mixed leaf salad
<b>Mini fish &amp; chips</b>
Served with hand cut chips, minted pea puree and tartar sauce
<b>Home baked honey ham with egg and chips</b>
(served cold)
Please note that discount receipts & vouchers are not valid with this offer

## Red Wine

**Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile** £17.00  
Soft, crunchy cherry fruit with a velvety finish. A versatile match for red and white meats or rich pasta.

**Between Thorns Shiraz, South Eastern Australia, Australia** £18.00  
Cherry and raspberry, complemented by hints of spice and vanilla. Ideal with burgers, sausages or chargrilled chicken.

**Arido Malbec, Mendoza, Argentina** £19.00  
Deliciously ripe red fruits and a hint of dried fig on the nose; the palate is fruit led and fresh. A match for steaks and other full flavoured dishes.

**Bouchard Aîné & Fils Pinot Noir, Vin de France, France** £20.00  
Red fruit with a hint of chocolate. A lighter style that works well with chicken, mushrooms, rich fish or cold meats.

**Viña Pomal Centenario Rioja Crianza, Bodegas Bilbaínas, Spain** £20.95  
Black fruit, liquorice and toast. Perfect with lamb, roasted pork or rich cheese sauces.

**Geyser Peak Cabernet Sauvignon, California, USA** £20.95  
Red cherry, bay leaf, olive and vanilla spice. A great wine for lamb or steaks.

**Nederburg The Motorcycle Marvel Grenache-Carignan Shiraz, Western Cape, South Africa** £29.00  
Spicy hedgerow fruit; intense and silky. A complex wine for our best grilled meats and rich mushroom dishes.

## Rose Wine

**Wicked Lady White Zinfandel, California, USA** £17.00  
Medium-sweet, with delicious raspberry and strawberry flavours. This works well with spicy dishes or with white meats.

**Coteaux d'Aix-en-Provence, Château de Beaulieu, France** £21.00  
Dry and fresh with heaps of ripe red berries. A refreshing wine with shellfish, salmon and chicken salad.

## White Wine

**Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile** £17.00  
Alpine fresh, cool tropical fruit and pears. A match for fish, veggie dishes or salads.

**Between Thorns Chardonnay, South Eastern Australia, Australia** £18.00  
Tropical aromas, followed by flavours of juicy nectarine and peach. Ideal with chicken and creamy sauces.

**Vine Trail Viognier, Rapel Valley, Chile** £19.00  
Peach, apricot and white blossom, balanced with a citrus acidity on the palate. A match for pork and spicy dishes.

**Bespoke Chenin Blanc, Western Cape, South Africa** £20.00  
Lively with richness on the palate that works well with chicken, pork or rich fish dishes.

**Da Luca Pinot Grigio, Terre Siciliane, Italy** £21.00  
White flowers, pink grapefruit and Cox's apple. A versatile wine for chicken, fish or creamy pasta.

**Waipara Hills Sauvignon Blanc, Marlborough, New Zealand** £24.00  
The palate bursts with fresh citrus, grapefruit and melon notes. This is perfect with fried fish and intense dishes with spices or fresh herbs.

**Petit Chablis, Vignerons de Chablis, France** £27.00  
Citrus and floral notes, fresh and lively on the palate. A great match for seafood, lighter meats and paté

## Sparkling Wine

**Galanti Prosecco Extra Dry, Italy** £22.00  
Persistent apple and pear fizz with a hint of peach.

**Bottega Gold Prosecco Brut (20cl) Italy** £7.00  
Williams pear, acacia flowers and lily of the valley.

**Galanti Spumante Rosé, Italy** £22.00  
Mouth-filling raspberry and strawberry fruit.

**Bottega Rose Gold (20cl), Italy** £7.00  
Mixed red berries alongside floral and white fruit aromas.

## Champagne

**Bouché Père et Fils Cuvée Réservee Brut** £35.00  
Imagine slices of juicy baked apples squeezed into your glass.

**Bouché Père et Fils Brut Rosé** £40.00  
Packed with sumptuous summer strawberries.

## Gin

**Jensens Bermondsey Dry Gin** **England 43%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Juniper* *Lemon* *Fever Tree Indian Tonic*

**Eden Mill Hop Gin** **Scotland 46%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Herbaceous* *Orange* *Fever Tree Ginger Ale*

**The Botanist Gin** **Scotland 46%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Floral* *Lime* *Fever Tree Indian Tonic*

**Portobello Road Gin** **England 42%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Juniper* *Pink Grapefruit* *Fever Tree Indian Tonic*

**Whitley Neill Gin** **England 43%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Citrus* *Orange* *Fever Tree Mediterranean tonic*

**Opihr Gin** **England 40%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Spice* *Orange* *Fever Tree Indian Tonic*

**Sipsmith Sloe Gin** **England 29%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Fruit* *Lemon* *Fever Tree Lemon Tonic*

**Larios Rose** **Spain 37.5%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Fruit* *Strawberries* *Fentimens Pink Lemonade*

**Brockmans Gin** **England 40%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Floral* *Lime* *Fever Tree Indian Tonic*

**Bulldog London Dry Gin** **England 40%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Citrus* *Grapefruit & Lemon* *Fever Tree Indian Tonic*

**Warner Edwards Victoria's Rhubarb Gin** **England 40%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Fruit* *Lemon* *Fever Tree Ginger Ale*

**Jj Whitley Elderflower Gin** **England 38%**

*Flavour Profile* *Garnish* *Recommended Mixer*  
*Floral* *Lime* *Fever Tree Indian Tonic*

## Pre dinner cocktails

**Aperol Spritz** £7.95  
A lovely Spanish pre dinner drink Aperol & prosecco poured over ice topped with soda and garnished with orange slice

**Negroni** £6.95  
Simple but delicious pre food drink to get those taste buds dancing gin martini rosso & Campari shaken over ice and strained into a chilled glass with a nice little orange peel twist

**Bellini** £7.95  
A lovely little fruity fizzy number to get you all set for your food Smooth peach puree in a champagne flute topped with prosecco

**Martini** £6.95  
If its good enough for 007 it's good enough for us except we stir our Martini not shake.  
Bombay gin & Dry vermouth stirred with ice and strained into a Martini glass with a green olive

## Post dinner drinks

**Espresso Martini** £7.95  
This will certainly kick start your post food activities – A shot of velvety espresso shaken over ice with vodka Tia Maria sugar syrup poured into a chilled Martini glass et voila

**Caramel White Russian** £7.95  
A dessert & coffee all in one glass – Caramel vodka Tia maria Caramel Kahlul and cream shaken over ice served over ice. What more do you need

**Mojito** £7.95  
A nice minty cocktail to aid your digestion after your delicious food White rum brown sugar fresh lime juice & mint leaves all muddled together seved over crushed ice and topped with soda and a lime wedge