



01492 532726

The Toad

Colwyn Bay

Starters

Chicken Caesar salad	£6.50/£11.95
Grilled chicken fillets served on baby gem lettuce leaves, sliced egg, parmesan shavings & Caesar dressing	
Homemade chicken liver pate	£6.25
Served with onion chutney & lightly toasted brown bread	
Goat's cheese & apple bon bons (v)	£6.25
With salad garnish and a tomato relish	
Garlic mushrooms (v)	£6.95
Button mushrooms pan fried with garlic and brandy finished with cream and served on toasted ciabatta	
Stir fried strips of rump Steak	£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	
Menai Straits Mussels	£6.95/£12.95
Pan steamed with white wine, garlic, finished with cream and served with slices of garlic bread	
Battered cod goujons	£6.95
Served with lemon mayonnaise & salad garnish	
Thai style fishcakes	£6.95
Served with pickled salad & sesame seed dressing	

Sharing Fish Platter (2 people) £14.95
Cod Goujons, skewered King Prawns, Thai Fishcakes, Moules Marinière & dips

Flatbread sharer (2 people) £14.95
Duo of houmous, olives, trio of vegetable sticks, flatbread, sundried tomatoes, bread sticks & balsamic dip (v)

Mains

from the chargrill

10 oz Welsh Black Rump	£18.95
10 oz Welsh Black Sirloin	£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	
10 oz Gammon Steak	£12.95
With hand cut Chips, free range Egg & char grilled Pineapple	
Homemade cheeseburger with smoked bacon	£11.95
6oz welsh beef burger topped with welsh cheddar & smoked bacon served in a salad filled sourdough bun with hand cut chips	
Cajun chicken burger	£11.95
Served with lettuce, paprika mayonnaise & hand cut chips	

Fish

Fish & Chips	£12.95 (GF available)
Conwy ale battered cod with a minted pea puree, handcut chips and our own tartar sauce	
Oven baked Sicilian Salmon	£13.95
Fillet of salmon pan fried with lemon chilli & garlic served with Mushrooms, broccoli and sauté potatoes (this dish can be made without chilli)	
Oven baked North coast fillet of Cod	£13.95
Oven baked Cod glazed with Rarebit, served on a bed of creamy Savoy Cabbage & with Sauté Potatoes	
Seafood Taglione	£12.95
Taglione pasta, pan fried with king prawns, mussels, crab meat, white wine, garlic & chilli flakes, finished with a touch of coconut milk (this dish can be made without chilli)	
Panfried Hake fillet	£13.95
With a Herb infused crust served with mini roasted new potatoes & greens, finished with a white wine & prawn sauce	

Vegetarian

Mushroom Calamarato	£10.95 (v)
Pan fried mushrooms tossed in garlic butter, spinach and cherry tomatoes, dressed with homemade pesto	
Homemade Chick Pea Burger	£11.95 (v)
Topped with Brie & Caramelised Onions in a Salad filled sourdough bun with hand cut Chips	
Fine Tart of Puff Pastry	£10.95 (v)
Filled with Creamed leeks, glazed brie, herb infused sauce & new potatoes	
Satay Sweet Potato and spinach curry	£10.95
Diced sweet potato and fresh spinach leaves pan fried in a peanut butter, tomato and curried sauce. Accompanied with basmati rice (V, Ve)	

The Toad Specialities

Welsh lamb Henry	£15.95
Braised Shoulder of Lamb served on sweet potato dauphinoise, long stem broccoli, sticky red cabbage finished with a red wine jus	
Homemade Steak & Conwy Ale Pie	£12.95
Served with seasonal vegetables, real gravy & hand cut chips	
Chicken & Bacon Calamarato	£12.95
Pieces of chicken & bacon pan fried with garlic, diced onions, creamy white wine sauce & topped with Parmesan shaving (vegetarian option with mushrooms)	
Bangers & Mash	£11.95
Pork & Leek Sausages set on creamy Mash with a rich Onion Gravy	
Oven roasted chicken breast	£13.95
set on a chorizo & sweet red pepper risotto	
Teriyaki belly pork	£13.95
Served on a bed of stir fried veg noodles tossed in teriyaki sauce topped with toasted sesame seeds	

Side Orders

Garlic bread	£2.95
Garlic bread with mature Welsh cheddar	£3.50
Halloumi Fries with sweet chilli dip	£4.95
Homemade Onion rings	£2.75
Bowl of Handcut Chips	£2.75
Portion of fresh market vegetables	£2.95
Selection of Marinated Olives and rustic breads with dips	£4.95 (v)
(Great to share)	
Stilton Cream Sauce	£2.50
Diane style Sauce	£2.50
Classic Peppercorn Sauce	£2.50
Mixed leaf salad with parmesan & Balsamic glaze	£3.50

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

5oz Welsh black rump steak Ciabatta	£9.95
With horseradish butter & homemade onion rings on a warm Ciabatta	
BLT	£7.95
Smoked bacon, sliced beef tomato, ice berg lettuce with a light coating of mayonnaise on toasted sliced bloomer	
Goats cheese & caramelised Onion Ciabatta (v)	£7.95
Fish finger butty	£7.95
Breaded cod goujons with lashings of homemade tartar sauce on thick sliced bloomer bread	
Smoked bacon, brie & cranberry Panini	£7.95
Stir fried chicken ciabatta	£7.95
With melted cheddar cheese	
Marinated chicken in a tomato & Olive foccacia	£7.95
with lemon mayonnaise	

The Toads £7 Lunch Menu

Available Monday - Friday 12pm- 2pm.

Soup and closed sandwich:
choice of Cheddar, onion & mayonnaise or Prawn, salmon & Marie Rose

Stir fried chicken in ginger, garlic, mixed peppers & sweet chilli sauce
Served with wild rice or hand cut chips

Panini of the day
Served with a gesture of hand cut chips & mixed leaf salad

Mini fish & chips
Served with hand cut chips, minted pea puree and tartar sauce

Home baked honey ham with egg and chips
(served cold)

Please note that discount receipts & vouchers are not valid with this offer

Gluten free and Vegan meals are available on request

Red Wine

Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile Soft, crunchy cherry fruit with a velvety finish. A versatile match for red and white meats or rich pasta.	£17.00
Between Thorns Shiraz, South Eastern Australia, Australia Cherry and raspberry, complemented by hints of spice and vanilla. Ideal with burgers, sausages or chargrilled chicken.	£18.00
Arido Malbec, Mendoza, Argentina 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.	£19.00
Bouchard Aîné & Fils Pinot Noir, Vin de France, France Red fruit with a hint of chocolate. A lighter style that works well with chicken, mushrooms, rich fish or cold meats.	£20.00
Viña Pomal Centenario Rioja Crianza, Bodegas Bilbaínas, Spain Black fruit, liquorice and toast. Perfect with lamb, roasted pork or rich cheese sauces.	£20.95
Geyser Peak Cabernet Sauvignon, California, USA Red cherry, bay leaf, olive and vanilla spice. A great wine for lamb or steaks.	£20.95
Nederburg The Motorcycle Marvel Grenache-Carignan Shiraz, Western Cape, South Africa Spicy hedgerow fruit; intense and silky. A complex wine for our best grilled meats and rich mushroom dishes.	£29.00

Rose Wine

Wicked Lady White Zinfandel, California, USA Medium-sweet, with delicious raspberry and strawberry flavours. This works well with spicy dishes or with white meats.	£17.00
Coteaux d'Aix-en-Provence, Château de Beaulieu, France Dry and fresh with heaps of ripe red berries. A refreshing wine with shellfish, salmon and chicken salad.	£21.00

White Wine

Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley, Chile Alpine fresh, cool tropical fruit and pears. A match for fish, veggie dishes or salads.	£17.00
Between Thorns Chardonnay, South Eastern Australia, Australia Tropical aromas, followed by flavours of juicy nectarine and peach. Ideal with chicken and creamy sauces.	£18.00
Vine Trail Viognier, Rapel Valley, Chile Peach, apricot and white blossom, balanced with a citrus acidity on the palate. A match for pork and spicy dishes.	£19.00
Bespoke Chenin Blanc, Western Cape, South Africa Lively with richness on the palate that works well with chicken, pork or rich fish dishes.	£20.00
Da Luca Pinot Grigio, Terre Siciliane, Italy White flowers, pink grapefruit and Cox's apple. A versatile wine for chicken, fish or creamy pasta.	£21.00
Waipara Hills Sauvignon Blanc, Marlborough, New Zealand The palate bursts with fresh citrus, grapefruit and melon notes. This is perfect with fried fish and intense dishes with spices or fresh herbs.	£24.00
Petit Chablis, Vignerons de Chablis, France Citrus and floral notes, fresh and lively on the palate. A great match for seafood, lighter meats and paté	£27.00

Sparkling Wine

Galanti Prosecco Extra Dry, Italy Persistent apple and pear fizz with a hint of peach.	£22.00
Bottega Gold Prosecco Brut (20cl) Italy Williams pear, acacia flowers and lily of the valley.	£7.00
Galanti Spumante Rosé, Italy Mouth-filling raspberry and strawberry fruit.	£22.00
Bottega Rose Gold (20cl), Italy Mixed red berries alongside floral and white fruit aromas.	£7.00

Champagne

Bouché Père et Fils Cuvée Réserve Brut Imagine slices of juicy baked apples squeezed into your glass.	£35.00
Bouché Père et Fils Brut Rosé Packed with sumptuous summer strawberries.	£40.00

Gin

Jensens Bermondsey Dry Gin <i>Flavour Profile</i> Juniper <i>Garnish</i> Lemon <i>Recommended Mixer</i> Fever Tree Indian Tonic	England 43%
Eden Mill Hop Gin <i>Flavour Profile</i> Herbaceous <i>Garnish</i> Orange <i>Recommended Mixer</i> Fever Tree Ginger Ale	Scotland 46%
The Botanist Gin <i>Flavour Profile</i> Floral <i>Garnish</i> Lime <i>Recommended Mixer</i> Fever Tree Indian Tonic	Scotland 46%
Portobello Road Gin <i>Flavour Profile</i> Juniper <i>Garnish</i> Pink Grapefruit <i>Recommended Mixer</i> Fever Tree Indian Tonic	England 42%
Whitley Neill Gin <i>Flavour Profile</i> Citrus <i>Garnish</i> Orange <i>Recommended Mixer</i> Fever Tree Mediterranean tonic	England 43%
Opihr Gin <i>Flavour Profile</i> Spice <i>Garnish</i> Orange <i>Recommended Mixer</i> Fever Tree Indian Tonic	England 40%
Sipsmith Sloe Gin <i>Flavour Profile</i> Fruit <i>Garnish</i> Lemon <i>Recommended Mixer</i> Fever Tree Lemon Tonic	England 29%
Larios Rose <i>Flavour Profile</i> Fruit <i>Garnish</i> Strawberries <i>Recommended Mixer</i> Fentimens Pink Lemonade	Spain 37.5%
Brockmans Gin <i>Flavour Profile</i> Floral <i>Garnish</i> Lime <i>Recommended Mixer</i> Fever Tree Indian Tonic	England 40%
Bulldog London Dry Gin <i>Flavour Profile</i> Citrus <i>Garnish</i> Grapefruit & Lemon <i>Recommended Mixer</i> Fever Tree Indian Tonic	England 40%
Warner Edwards Victoria's Rhubarb Gin <i>Flavour Profile</i> Fruit <i>Garnish</i> Lemon <i>Recommended Mixer</i> Fever Tree Ginger Ale	England 40%
Jj Whitley Elderflower Gin <i>Flavour Profile</i> Floral <i>Garnish</i> Lime <i>Recommended Mixer</i> Fever Tree Indian Tonic	England 38%

Pre dinner cocktails

Aperol Spritz A lovely Italian pre dinner drink Aperol & prosecco poured over ice topped with soda and garnished with orange slice	£7.95
Negroni 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	£6.95
Bellini A lovely little fruity fizzy number to get you all set for your food Smooth peach puree in a champagne flute topped with prosecco	£7.95
Martini 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	£6.95

Post dinner drinks

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