

THE POTTED LOBSTER

EST. 2021

Breads, Mibbles & Sharers

Gordal Olives (v, gf) £5.50

Baked Bread Rolls (v) salted butter £4.50

Garlic Ciabatta (v) cheddar £4.50 Menai Oysters

Mignonette sauce, dill £4.00 each

Charcuterie For Two

cured meats, buffalo mozzarella, olives, sourdough £24 Marcona Almonds

£5.50

Padron Peppers

olive oil, Maldon sea salt £5.50

The Potted Lobster

local lobster, brown shrimp, white crab, smoked salmon, lemon & dill butter, sourdough £17

Beef Carpaccio

pepper crusted Welsh beef fillet, horseradish, rocket, Parmesan shavings £16

Seared Scallops

Pan Seared Halibut

crab & lobster ravioli, lobster bisque,

tenderstem, herb & lemon oil

£36

Whole Sole

caper beure noisette, lemon, clams,

monksbeard, fondant potato, tenderstem

£28

Grilled Black Sea Bream

smoked mackerel potato cake, nduja & garlic cream, wilted spinach, crispy leeks

lobster bisque, samphire, chorizo

Tacos

Mojo Picante, aioli, chilli, spring onion, teriyaki
Beer Battered King Prawns
1 - £8 / 2 - £15
Tempura Vegetables (v)

1 - £6 / 2 - £11 Crispy Chicken 1 - £7 / 2 - £13 Salt & Pepper Calamari

spring onion, chilli, teriyaki, lime mayo £12

Wild Mushroom & Gorgonzola Arancini (v)

garlic cream foam, truffle £13

Moules Mariniere

mussels cooked in white wine, garlic, smoked pancetta, leeks & cream , bread roll

fish

Monkfish

king prawns, mussels, thai yellow curry, pak choi, coconut rice £32

Locally Caught Lobster

baked with garlic butter, fries, aioli, rocket salad - Half (Market Price) - Full (Market Price) Subject to availability

Seafood Linguine

king prawns, crab, mussels, chilli, herbs, garlic, white wine & cream sauce, Parmesan £26

+ Half Lobster (Market Price)

Fish & Chips

beer battered haddock, chunky chips, pea puree, tartare sauce £19

Moules & Frites

moules mariniere, mussels cooked in white wine, garlic, smoked pancetta, leeks & cream, bread roll, fries £24

Welsh Lamb

crispy polenta, black truffle, olive tapenade, caramelised shallot puree, baby leeks, port jus £32

Welsh Beef Short Rib

slow cooked for 6 hours, creamy mash, honey glazed carrots, cavolo nero, parsnip crisps, thyme jus
£28

Chicken Ballotine

wrapped in prosciutto, wild mushrooms, nduja, white wine & garlic cream sauce, fondant potato £25

Plant-based

10oz Welsh Rib Eye

£38

8oz Welsh Fillet

£45

tomato, field mushroom, chunky chips, rocket salad

+ Peppercorn sauce £3

+ Perl Las cream sauce £3

+ Half a lobster (Market Price)

+ King prawns cooked in garlic butter £10

Butternut Squash Tortellini (v)

sage browned butter, black truffle, cavolo nero, tenderstem £23

Sweet Potato Falafel (ve)

Thai yellow curry, pak choi, coconut rice £21

Truffle & Parmesan Chips (v) £5.50 Fries (v) £4.50 Hand Cut Chips (v) £4.50

Beer Battered Onion Rings (v) £4 **Garden Salad** (v) £4.50 **Tenderstem Broccoli** (v) £5 **Creamy Mash** (v) £4.50

FOOD ALLERGIES & INTOLERANCES: BEFORE ORDERING, PLEASE SPEAK TO OUR STAFF ABOUT YOUR DIETARY REQUIREMENTS