



HIGH STREET, ABERSOCH
PWLLELI, WALES, LL53 7DS

THE POTTED LOBSTER

EST. 2021

Breads, Nibbles & Sharers

Baked Bread Rolls (v)
salted butter
£5

Crispy Whitebait
chorizo mayo
£7

Oysters
mignonette sauce, dill
£4.00 each

Nduja Panisse
aioli
£6

Gordal Olives (vg)
£6

Starters

The Potted Lobster
lobster, brown shrimp, white crab, lemon,
crème fraiche, fresh herbs,
rocket, sourdough
£17

Mushroom parfait (v)
sweet & sour onions,
walnut ketchup, brioche
£13

Salt & Pepper Calamari
hot honey dressing, spring onion,
sesame, coriander, chilli, aioli
£12

Beef Ragu Arancini
buffalo mozzarella, pepperonata,
chorizo mayo, basil
£15

Octopus
soy & miso glaze, crispy chilli oil, pak choi,
crispy vermicelli, spring onion, coriander
£17

Taco of the Day
please ask your server
(v/vg options available)

Pan Seared Scallops
celeriac puree, boudin noir, beurre blanc
£16

fish

Locally Caught Lobster
baked with garlic & herb butter, fries,
aioli, rocket salad
- Half (Market Price)
- Full (Market Price)

subject to availability

Whole Fish of the Day
shrimp beurre blanc, crispy seaweed
Market Price

Grilled Black Bream
Bombay fishcake, makhani butter sauce,
pak choi, coriander
£28

Seafood Linguine
king prawns, crab, mussels, garlic, chilli, white wine,
lobster bisque, basil, parmesan
£26

+ Half Lobster (Market Price)

Roast Monkfish on the Bone
smoked pancetta & leek velouté, clams,
potato fondant, braised fennel
£32

Mussels
Moules Mariniere with white wine,
garlic & cream, sourdough

Starter - £14
Main with fries - £26

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

Meat

Chicken Supreme
miso butter sauce, nduja panisse, charred sweetcorn,
chorizo crumb, carrot puree, tenderstem broccoli
£28

Braised Welsh Ox Cheek
confit Roscoff onion, treacle glazed carrots,
creamy mustard mash, red wine jus
£30

Welsh Lamb Rump
caramelised onion potato terrine,
charred leeks, crispy lamb belly,
leek puree, lamb jus
£35

10oz Welsh Rib Eye
£38

8oz Welsh Fillet
£46
chunky chips, rocket salad, garlic butter,
field mushroom, confit tomato

Steak optional sides:

+ Peppercorn sauce £3
+ Blue Cheese sauce £3
+ Half a lobster (Market Price)
+ King prawns cooked in garlic butter £10

Plant-based

Arrabbiata Linguine (vg)
confit tomatoes, roasted red pepper, garlic,
chilli, white wine, basil, spinach, chive oil
£18

+ Chicken £10

Cauliflower Steak (vg)
harissa dressing, crispy chilli oil, pak choi,
fondant potato
£19

Sides

Truffle & Parmesan Fries £5.50
Fries (vg) £5
Chunky Chips (vg) £5

Creamy Mashed Potatoes £5
Tenderstem Broccoli in Harissa Dressing (v) £5
Honey & Mustard Glazed Baby Carrots (v) £5

Rocket & Parmesan Salad £5
Leek & Courgette Gratin £5

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