



HIGH STREET, ABERSOCH
PWLLELI, WALES, LL53 7DS

THE POTTED LOBSTER

EST. 2021

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

Breads, Nibbles & Sharers

Artisan Bread Rolls (v)
Balsamic and Olive Oil
£6.50

Padrón Peppers (v)
£6

Anchovies
£6

Gordal Olives (v)
£8

Charcuterie to Share
Mediterranean Cured Meats, Focaccia,
Hummus
£20

Crispy Whitebait
Confit Garlic and Lemon Aioli
£7.50

Oysters
Mignonette Sauce
£4.50 each / 6 - £24

Starters

The Potted Lobster
Lobster, Brown Shrimp, Crab, Crayfish, Lemon
Butter, Focaccia, Cucumber and Fennel Pickle
£18.50

Black Pepper Beef Carpaccio
Roast Cherry Tomato, Parmesan, Horseradish,
Balsamic, Apple and Black Pepper Dressing,
Mixed Leaf
£17

Moules Marinière
Sourdough
£16

Heritage Tomato Bruschetta
Mozzarella, Garlic, Basil, Pesto
£13

Crispy Calamari
Confit Garlic and Lemon Aioli,
Crushed Capers
£14

**Choice of Tempura Prawn, Breaded Chicken,
Vegetable Taco**
Pineapple Salsa, Confit Garlic Aioli, Chilli, Coriander
Single £8 / Double £15

Gambas Pil Pil
Sourdough
£16

Seared Scallops
Pea and Mint Purée, Crispy Mange Tout,
Black Pudding Crumb
£18

Fish

Locally Caught Lobster
Confit Garlic and Lemon Aioli,
Mixed Leaf Salad, Fries

- Half (Market Price)
- Full (Market Price)

subject to availability

Seared Tuna
Orange and Fennel Salad, Apple and Black Pepper
Dressing, Toasted Almonds, Beetroot and
Orange Purée
£28

Fish & Chips
Beer-Battered Haddock, Chunky Chips,
Mushy Peas, Tartare Sauce
£21

Pan-Seared Seabass
Pernod Sauce, Pancetta Crushed Potato Cake,
Burst Cherry Tomatoes, Pea Shoots
£27

King Prawn and Crab Linguine
Cherry Tomato, Mixed Herbs, Garlic and Chilli
White Wine Cream
£26

+ Half Lobster (Market Price)

Roasted Hake
Ratatouille, Sautéed Greens
£30

Moules Marinière
Fries
£28

Whole Fish of the Day
Lemon Butter, Samphire, Spinach, Peas,
Lemon, Garlic and Herb Roast Potatoes
(Market Price)

Seafood Platter (for two)
Seared Scallops, Crevettes, Crispy Calamari,
Whitebait, Fries, Garlic Dipping Butter,
Potted Lobster, Moules Marinière,
Confit Garlic and Lemon Aioli, Sourdough
£85

+ Half/full lobster with garlic butter
(Market Price)

Meat

Skin-On Chicken Breast
Pea and Mint Purée, Corn, Baby Carrots, Potato
Fondant, Black Pudding Crumb, Kale,
Port and Rosemary Jus
£27

Roasted Duck Breast
Beetroot and Orange Purée, Tenderstem
Broccoli, Baby Carrots, Kale, Potato
Fondant, Port and Cherry Reduction
£29

10oz Sirloin
£38

8oz Welsh Fillet
£46

Roast Tomato, Field Mushroom,
Chunky Chips, Mixed Leaf Salad

optional sides:

Peppercorn sauce £3 | Blue Cheese sauce £3
Half a lobster (Market Price) | King Prawns £7.50

Vegetarian & Salads

Arrabbiata Linguine (v)
Tomato, Chilli, Garlic
£18

+ Chicken £21
+ Pancetta and Chicken £23
+ King Prawns £25.50

Mediterranean Cous Cous Salad (v)
Roasted Chickpeas, Hummus, Tomato, Feta,
Cucumber, Olives
£18

Napa Cabbage (v)
Ratatouille, Sautéed Greens
£22

Caesar Salad
Cos Lettuce, Caesar Dressing,
Anchovies, Croutons, Parmesan
£17

+ Chicken and Pancetta £22
+ Prawns £23

Sides

Truffle & Parmesan Fries £6.50
Fries (v) £6
Chunky Chips (v) £6

Garlic & Herb Roasted New Potatoes (v) £6
Mixed Leaf Garden Salad £6
Cesar Dressed Baby Gem Lettuce £6
Sautéed Tenderstem Broccoli & Baby Carrots (v) £7

Half a lobster (Market Price)
King Prawns in Garlic Butter £7.50
Port Jus £4
Port Cherry Reduction £4