



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 (v)
Balsamic and Olive Oil
£6.50

Padrón Peppers (v)
£6

Anchovies
£6

Gordal Picante Olives (v)
£8

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

Crispy Whitebait
Confit 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
Sun-dried Tomatoes, Parmesan, Horseradish
Cream, Balsamic, Apple and Black Pepper
Dressing, Mixed Leaf
£17

Moules Marinière
Artisan Bread
£16

Heritage Tomato Bruschetta (v)
Mozzarella, Garlic, Basil Pesto, Toasted Pine Nuts
£13

Crispy Calamari
Confit Aioli,
Crushed Capers
£12

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

Gambas Pil Pil
Artisan Bread
£16

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

fish

Locally Caught Lobster
Confit 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
£22

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

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

+ Half Lobster (Market Price)

Pan Roasted Hake
Caramelised Cauliflower Velouté, Parmentier Potatoes,
Leek Fondant, Samphire, Crispy Cabbage Leaves
£30

Moules Marinière
Fries, Artisan Bread
£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 Aioli, Artisan Bread
£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,
Diane Sauce
£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 £4 | Diane Sauce £4
Half 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)
Baked Feta & Chickpeas, Houmous, Tomato,
Cucumber, Gordal Picante Olives
£18

Roasted Savoy Cabbage (v)
Caramelised Cauliflower Velouté, Parmentier
Potatoes, Leek fondant, Kale, Crispy Cabbage Leaves
£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 (v)
Cesar Dressed Baby Gem Lettuce £6
Sautéed Tenderstem Broccoli & Baby Carrots (v) £7

Half Lobster (Market Price)
King Prawns in Garlic Butter £7.50
Peppercorn Sauce £4