THE POTTED LOBSTER

EST. 2021

HIGH STREET, ABERSOCH
PWLLHELI, WALES, LL53 7DS

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

Breads, Nibbles & Sharers

Artisan Bread (v)
Olive oil, balsamic glaze
£6.50

Padrón Peppers (v)
£6.50

Gordal Picante Olives (v)
£8

Anchovies
£6

Crispy Whitebait
Tartare sauce
£7.50

Oysters
Mignonette sauce
£4.50 each / 6 - £24

Starters

The Potted Lobster
Lobster, prawns, crab, crayfish, lemon butter, focaccia, cucumber and fennel pickle
£18.50

Roast Lamb and Leek Croquettes
Chimichurri, Manchego cheese
£13.50

Gambas al Ajillo
Shell-on prawns, confit chilli and garlic, olive oil, artisan bread
£16

Moules Marinière
Artisan bread
£16.50

Panko-Crusted Calamari
'Nduja mayo, lime dressing
£13

Seafood Chowder
Artisan bread
£12

Choice of Crispy Prawn, Breaded Chicken, Vegetable Taco
Pineapple salsa, pink onions, confit aioli, chilli
Single £8 / Double £15

Parsnip Soup (v)
Crispy parsnip, artisan bread
£9

Pan-Seared Scallops
Caramelised peach gel, celeriac purée, ricotta crumble, crispy prosciutto
£18

Fish

Locally Caught Lobster
Confit aioli, mixed leaf salad,fries

- Half (market price)
- Full (market price)

subject to availability

Seafood Chowder
Clams, artisan bread, chunky chips
£22

Fish & Chips
Beer-battered haddock, chunky chips, mushy peas, tartare sauce
£22

Pan-Fried Seabass
Caramelised cauliflower velouté, parmentier potatoes, leek, samphire, burst cherry tomato
£28

Seafood Linguine
King prawn, crab & mussels, cherry tomato, mixed herbs, garlic, onion, white wine cream
£26

+ Half lobster (market price)

Pan-Baked Cod
'Nduja and crispy bacon cream, potato terrine, charred leek, samphire
£32

Moules Marinière
Fries, artisan bread
£28

Whole Fish of the Day
Tartare butter, samphire, peas, Canarian potato
(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
Parsnip purée, bacon crumb, crispy sage, charred corn, kale, chicken skin jus, parmentier potatoes
£28

Roasted Welsh Lamb Fillet
Celeriac purée, potato terrine, kale, carrots, leek, Maderia jus
£34

8oz Ribeye
£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

Arrabbiata Linguine (v)
Tomato, confit chilli and garlic, baby spinach
£19

+ Chicken £22
+ Pancetta and chicken £24
+ King prawns £25.50

Cauliflower Steak (v)
Burst cherry tomatoes, kale, Canarian potatoes, caramelised cauliflower velouté
£20

Sides

Truffle & Parmesan Fries £7
Fries (v) £6
Chunky Chips (v) £6

Canarian Potatoes (v) £6
Mixed Leaf Garden Salad £6 (v)
Honey Roasted Carrots and Parsnips (v) £6

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