

POTL PADSTOW - SAMPLE MENU OCTOBER 2025

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each) 4

Deep fried with garlic creme fraiche (each) 4.75

Padron peppers, olive oil, sea salt (v) 6.5

Coombeshead sourdough, seaweed butter (v) 6

Perelló olives (v) 6

Anchovies, olive oil 6.5

Seared tuna, soy, mirin, chilli 14

Gurnard ceviche, ras el hanout, hazelnuts 13.5

Scallops, Thai marinade, spring onion (3/4) 19.5/26

Lemon sole, olives, chilli, agridulce 14

Hake, borlotti beans, salsa verde 15

Thai fish cakes, som tam, peanuts 14.5

Ray wing, green peppercorn + tarragon butter 17.5

Crab, dahl makhani, curry leaves 16

Mackerel, mojo verde 14.5

John Dory, lemon, garlic, rosemary

Brill, North African marinade, herb salad

Monkfish, XO butter £ per kg

Padstow lobster, lime + coriander butter

Crushed spiced potatoes (v) 6

Tenderstem broccoli, soy, sesame, ginger, garlic (v) 6

Baby gem, anchovy + lemon dressing, parmesan 6.5

If you have a food allergy, please let us know when placing your order. We do not operate an allergen free kitchen. For tables of 5 or more, a 12.5% discretionary service charge is added