

POTL PADSTOW - SAMPLE MENU SUMMER '26

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each)	4.5
Deep fried with garlic creme fraiche (each)	5.25

Padron peppers, olive oil, sea salt (v)	6.5
Coombeshead sourdough, seaweed butter (v)	6
Perelló olives (v)	6
Anchovies, olive oil	7.5

Seared tuna, soy, mirin, chilli	15.5
Bajan gurnard ceviche, totopos	13.5
Scallops, sobrasada, guindillas (3/4)	19.5/26
Lemon sole, olives, chilli, agridulce	14
Thai fish cakes, som tam, peanuts	14.5
Ray wing, green peppercorn + tarragon butter	17.5
Mussels, Thai red curry	14.5
Crab, dahl makhani, curry leaves	16
Mackerel, rhubarb, nam jim	14.5

John Dory, lemon, garlic, rosemary	750g	64
Brill, North African marinade, herb salad	850g	78
Monkfish, XO butter	600g	75
Padstow lobster, lime + coriander butter	500g	58

Crushed spiced potatoes (v)	6
Thai sweet chilli cabbage (v)	6
Baby gem, anchovy + lemon dressing, parmesan	7.5

* fish prices subject to change dependent on daily markets

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