

The LOBSTER Shed

Winter at The Lobster Shed

Our local Lobsters are landed in Padstow and other North Cornwall ports, whilst plentiful during the spring and summer months, during the autumn and winter months Cornish Lobsters are few and far between. So, at this time of the year our Lobster Shed menus will take on a slightly different look. We may not always be able to feature whole and half lobsters but fear not, Adam and his team have been busy creating some new winter warming Lobster dishes and more!

Smaller

Johnny Murt's Lobster Bisque, Saffron & Rodda's Cream £8

Add a shot of Tarquin's Pastis £5

Chestnut Mushrooms, Sourdough Toast £5

Smoked Mackerel Pate, Horseradish Sauce, Sourdough £5

Lobster Knuckle Pakoras, Fennel Top Yoghurt £6

Padstow Crab Cakes, Marie Rose £7

Bigger

Roast Celeriac, Truffle Mayo, Herb Oil & Hazelnuts £10

Day Boat Fish & Lobster Stew, Coombeshead Sourdough £16

Confit Duck Leg & Blackberry Sauce £12

Padstow Lobster 'Scampi', Foragers Mayo £19

8oz Rump Steak, Blue Cheese Sauce £18

Extra

Coombeshead Sourdough, Seaweed Salt, Rodda's Butter £4

Roast Jerusalem Artichoke & Pickled Chilli Dressing £4

Crushed Cornish New Potatoes & Foragers Butter £4

Roast Garden Squash & Spiced Almonds £4

Skin On Chips, Truffle Oil, Smoked Salt £4

Sweeter

Madeira & Marmalade Bread Pudding, Clotted Cream £5

Apple & Sultana Crumble, Bird's Custard £6

Chocolate Brownie, Ice Cream £5

Neapolitan, Fan Wafer, Hot Chocolate Sauce £5

Keltic Gold, Chutney, Biscuits £6