

STARTERS

Caesar Salad

14

*Baby gem lettuce with sourdough croutons, parmesan shavings, anchovy fillets and our homemade Caesar dressing  
(GL, EG, SD, FI, DA)*

Buffalo Wings

12

*Deep-fried chicken wings served in a hot sauce with blue cheese dressing and salad  
(CH, SH)*

**ADD Garlic & Thyme Infused Chicken Breast 5.5**

Greek Salad

14

*Lolo rosso, lollo bianco, frisee with marinated green and black olives, cucumbers, cherry tomatoes, red onions, topped with feta cheese and balsamic dressing.  
(GF, V, DA, SD)*

Soup of The Day

9

*Home-made, hearty and served with bloomer bread  
Please ask your waiter for today's choice*

Chef's Special Salad

20

*Shredded baby gem lettuce, sliced fresh avocado, smoked salmon, cherry tomatoes, capers, coriander, chives and citrus dressing  
(V, VE, SD, D, CF)*

MAINS

Baked Ziti

20

*Tubular pasta in a casserole, baked in tomato sauce, mushrooms, peppers and onions with extra cheese  
(V, GL, MU, DA)*

Chop Suey

22

*Invented in the United States by Chinese immigrants in the 1800's - stir fried vegetables and shredded chicken in a mixture of POTUS in-house soy sauce, served with noodles  
(SD, SS, SO, GL, EG)*

Thai Yellow Vegetable and Vegan Curry

20

*Thai Curry with mild spices, cooked with coconut milk, lemon, and lime leaves. Sauteed seasonal vegetables. Served with basmati rice.  
(V, VE, LU)*

Scottish Salmon

27

*Marinated Scottish salmon pan fried in butter and garlic served with broccoli, asparagus and steamed new potatoes  
(GF, DA, FI)*

Pan Fried Seabream on Risotto

28

*Served on top of a white wine, garlic, seafood, scallop, and prawn risotto  
(GF, DA, CE, FI, SD)*

Allergen Legend

(GL) Gluten (EG) Eggs (SH) Shellfish (PE) Peanuts (SD) Sulphur Dioxide (CE) Celery (FI) Fish (MU) Mustard (SS) Sesame Seeds (LU) Lupin (CR) Crustacean  
(DA) Dairy (NU) Nuts (SO) Soya  
(V) Vegetarian (VE) Vegan  
(GF) Gluten Free (DF) Dairy Free

*Please always inform your server of any allergies or dietary requirements. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request*

*A discretionary optional service charge of 12.5% will be added to your bill.  
All prices are in GBP and are inclusive of VAT at the current prevailing rate.*

POTUS CLASSICS

<p><b>The Premium Burger</b> 22</p> <p><i>8 ounce Angus Beef topped with bacon, mushrooms, beef tomato, baby gems, fresh red onion, American cheese and guacamole paste served with skin on french fries (GL, EG, SD, DA)</i></p>	<p><b>Seafood Paella</b> 28</p> <p><i>Full of flavour seafood paella served with, tiger prawns, squids, mussels and mixed peppers (PE, FI, MU, GF)</i></p>
<p><b>The Burger</b> 18</p> <p><i>Homemade 8 ounce Angus Beef burger in a buttery brioche bun topped with baby gem, beef tomato, American cheese, homemade pickles, fresh red onion and served with skin on french fries (GL, EG, SD, DA)</i></p>	<p><b>Corn Fed Poussin</b> 28</p> <p><i>Baby chicken breast served with stuffed mushroom chicken legs, served on top of pearl barley with aromatic jus gras. (GL, FI, DF)</i></p>
<p><b>The Vegetarian Burger</b> 16</p> <p><i>Homemade chickpea, and sweet potato burger served in a beetroot brioche linseeds bun, topped with harissa mayonnaise, caramelised onions and sweet potato fries. (GL, V, SS, SD, LU).</i></p>	<p><b>Fish &amp; Chips</b> 20</p> <p><i>Beer battered cod and skin on fries cooked in ghee butter, lightly seasoned with sea salt and served with homemade tartare sauce and choice of pea puree or fresh steamed garden peas (GL, EG, DA)</i></p>

FROM THE GRILL

*All out meats are chargrilled and cooked to perfection*

<p><b>340g   12oz Sirloin Steak</b> 38</p> <p><i>Birchstead British Aberdeen Angus, <u>35 days aged</u></i></p>	<p><b>340g   12oz Rib-Eye Steak</b> 40</p> <p><i>Birchstead British Aberdeen Angus, <u>35 days aged</u></i></p>
<p><b>283g   10oz Scotch Fillet</b> 40</p> <p><i>Birchstead British Aberdeen Angus, <u>35 days aged</u></i></p>	<p><b>British Pork Ribs</b> 24</p> <p><i>Marinated with POTUS in-house Barbecue sauce (GL, SO, CE, LU, SE, SD)</i></p>
<p><b>Side dishes</b> 5.5</p> <p><i>Skin on Fries Mashed Potatoes (DA) Sauté Broccoli (DA) Steamed Spinach with garlic Mac &amp; Cheese (DA, GL)</i></p>	<p><b>Add a sauce</b> 2.5</p> <p><i>Peppercorn (DA) Bearnaise (EG)</i></p>

DESSERTS

<p><b>Selection of flavoured Gelato (2 scoops)</b> 6</p> <p>Tiramisu Dark Chocolate (SO) Passion Fruit (VE) Pistachio (NU) Vanilla</p>	
<p><b>Selection of Cheeses (up to 3 cheeses)</b> 8.5</p>	
<p><b>Your choice of a cake from our selection</b> 9.5</p>	

**Allergen Legend**

(GL) Gluten (EG) Eggs (SH) Shellfish (PE) Peanuts (SD) Sulphur Dioxide (CE) Celery (FI) Fish (MU) Mustard (SS) Sesame Seeds (LU) Lupin (CR) Crustacean (DA) Dairy (NU) Nuts (SO) Soya (V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

*Please always inform your server of any allergies or dietary requirements. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. A discretionary optional service charge of 12.5% will be added to your bill. All prices are in GBP and are inclusive of VAT at the current prevailing rate.*