

SOUP & SALADS

New England Clam Chowder 12.50

Clams cooked in butter and chicken broth, with finely chopped onions, double cream and small cubed potatoes. Finished with a garnish of chopped parsley and a sprinkle of smoked bacon crumbs

Add: Bread and Butter
(GF,DA,CE,FI,SD,SH,MU) **3.50**

Caesar Salad

Small 7.00
Large 11.95

Fresh baby gem lettuce tossed with Caesar dressing, topped with anchovies, garlic croutons and shaved Parmesan

Add on: Halloumi or Chicken
(GL,EG,SD,DA,CE,MU,EG) **5.50**

Chef's Special Salad

Small 11.00
Large 19.50

Shredded baby gem lettuce, sliced fresh avocado, smoked salmon, cherry tomatoes, capers, coriander and chives, all drizzled with a zesty citrus dressing (V,VE,SD,D,CF,FI)

Epic Summer Salad

Small 11.00
Large 19.50

A refreshing salad with baby spinach leaves, chopped heritage tomatoes, cucumber, mango, with sliced red onion, avocado and green chili. Finished with crumbled feta, fresh mint, basil, and a dressing of olive oil, lime juice, honey and wine white vinegar (V,VE,SD,D,CF,FI)

MAINS: AROUND THE WORLD

Butter Chicken Curry 24.50

Succulent pieces of boneless chicken simmered in a creamy and aromatic tomato-based sauce.

Enhanced with a harmonious blend of Indian spices and enriched with butter and cream for a luxurious finish. Accompanied by fluffy basmati rice and crispy poppadoms.

(DA,GL,CE,NU)

Vegetable Curry 23.00

Coarsely chopped carrots, fresh garden peas, cauliflower florets and potatoes, all simmered to perfection in our specialty curry sauce. Served alongside fragrant fluffy basmati rice and crispy poppadoms

(VE,GL,DA,CE,NU)

Spaghetti Bolognese 22.00

Al dente spaghetti cooked to perfection. Topped with seasoned minced meat simmered in a rich baby plum tomato sauce and sprinkled with chopped basil leaves for a burst of freshness.

Finished with a generous sprinkle of shredded Parmesan cheese

(GL,DA,EG,CE,NU)

Spaghetti Pomodoro 18.00

Perfectly cooked spaghetti tossed in a seasoned baby plum tomato sauce. Enhanced with fragrant chopped fresh basil leaves, drizzled with olive oil and topped with freshly grated Parmesan cheese

(V,GL,DA,CE,NU)

Chow Mein 25.50

Yakisoba noodles stir-fried with tender chicken breast, shredded cabbage, carrots, spring onions, garlic and ginger. Flavoured with oyster sauce, soy sauce, sesame oil, rice vinegar, brown sugar and garlic chilli sauce.

Served with fresh bean sprouts for added crunch

(GF,DA,CE,FI,SD,LU,SH)

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.

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.

ENGLISH FISH DISHES

Pan-Fried Sea Bream with Scallops 29.75

Fresh sea bream, pan-sautéed in butter with succulent scallops and garlic, served alongside a medley of seasonal steamed vegetables. Complemented with a side of fragrant saffron rice. (GF,DA,CE,FI,SD,SH,MU)

Scottish Salmon 29.75

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

Fish & Chips - POTUS Special 24.00

Beer-battered cod, weighing 240 grams, accompanied by skin-on fries cooked in ghee, lightly seasoned to perfection. Served with tartar sauce and your choice of pea puree or freshly steamed garden peas (GL, EG, DA)

FROM THE GRILL

All out meats are chargrilled and cooked to perfection

340g | 12oz New York Steak 49

British Aberdeen Angus, grass fed, dry aged on the bone for 35 days in a Himalayan salt chamber and delivered to POTUS. Served with peppercorn or Bearnaise sauce (DA,EG)

283g | 10oz Filet Mignon 49

British Aberdeen Angus, grass fed, dry aged on the bone for 35 days in a Himalayan salt chamber and delivered to POTUS. Served with peppercorn or Bearnaise sauce (DA,EG)

340g | 12oz Rib-Eye Steak 49

British Aberdeen Angus, grass fed, dry aged on the bone for 35 days in a Himalayan salt chamber and delivered to POTUS. Served with peppercorn or Bearnaise sauce (DA,EG)

Side Dishes

Skin on Fries 4.50
Mashed Potatoes (DA) 4.50
Sauté Broccoli (DA) 4.50
Steamed Spinach with garlic (DA) 4.50
Mac & Cheese (DA, GL) 5.50

A Basket of Bread with Butter (DA) 4.75

Additional Sauce

Peppercorn (DA)/Bearnaise (EG,DA) 2.50

Poppadoms 2.50

DESSERTS

Selection of flavoured Gelato (2 scoops) 6

Tiramisu (DA)/Dark Chocolate (DA)/Passion Fruit (VE)/Pistachio (NU)(DA)(SS)/Vanilla (DA)

Selection of Cheeses (up to 3 cheeses) 8.50
(DA)

Your choice of a cake from our selection 9.50
(DA,EG,SD,SS,PE)

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