

SOUP & SALADS

New England Clam Chowder

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

13.00

Lentil Soup

Lentils cooked in cumin, carrot & onion. Served with toasted Lebanese bread and lemon
(GF, VE, SD)

11.00

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

Caesar Salad with Halloumi or Chicken

Fresh baby gem lettuce tossed with Caesar dressing, topped with anchovies, garlic croutons and shaved Parmesan
(GL, EG, SD, DA, CE, MU, EG)

19.00

Chef's Special Salad

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)

21.00

MAINS: AROUND THE WORLD

Butter Chicken Curry

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)

26.00

Vegetable Curry

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)

24.50

Spaghetti Bolognese

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)

24.00

Seafood Spaghetti

A mix of spaghetti, succulent squid, mussels, prawns, and clams, gently spiced with red chili flakes for a mild kick. This dish is perfectly complemented by a rich and aromatic white garlic sauce.
(GL, EG, SH, CR, DA, SD)

31.00

Chow Mein

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

27.00

Shish Tawook

Two skewers of cubed chicken breast, marinated in a rich blend of herbs and spices, then grilled to perfection. Served with a side of fries
(SD)

30.00

Vegetarian Lasagna

A delicious blend of mixed peppers, red onion, garlic, courgettes, aubergine, and asparagus, layered with fresh tomatoes, bechamel and tomato sauce.
(GL, DA)

24.00

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 32.50

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 32.50

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

Fish & Chips - POTUS Special 27.00

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 55.00

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 and fries (DA,EG)

283g | 10oz Filet Mignon 55.00

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 and fries (DA,EG)

340g | 12oz Rib-Eye Steak 55.00

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 and fries (DA,EG)

Extras

*Skin on Fries 5.50
Mashed Potatoes (DA) 5.50
Sauté Broccoli (DA) 5.50
Steamed Spinach with garlic (DA) 5.50
Mac & Cheese (DA, GL) 6.50
Garlic Bread (DA) 5.00*

A Basket of Bread with Butter (DA) 5.00

*Additional Sauce 2.50
Peppercorn (DA)/Bearnaise (EG,DA)*

Poppadoms 2.50

DESSERTS

Selection of flavoured Gelato (2 scoops) 8.00

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

Selection of Cheeses (up to 3 cheeses) 9.00 (DA)

Your choice of a cake from our selection 10.00 (DA,EG,SD,SS,PE)

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.