

## SOUP & SALADS

### New England Clam Chowder

Clams cooked in butter and chicken broth, with finely chopped onions, double cream and small cubed potatoes. Garnished with chopped parsley and a sprinkle of smoked bacon crumbs  
(GF, DA, CE, SH)

13.00

### Minestrone Soup

A hearty vegetable soup with beans and pasta simmered in a rich tomato broth, finished with herbs for a wholesome, comforting flavour  
(EG, GL, DA, V)

11.00

### 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, FI)

19.00

### Mexican Salad

A fresh mix of crisp lettuce, beans, sweetcorn, tomatoes, peppers, jalapenos and red chillies tossed in a zesty dressing for a vibrant, flavourful salad  
(GL, V, VE)

17.00

### Kale Salad

A mix of fresh kale, dates, dried apricots, cranberries, walnuts, and pomegranate seeds, topped with creamy goat cheese and drizzled with our house dressing  
(MU, DA, SD, NU, V)

15.00

### Avocado Hummus

A creamy blend of ripe avocado and chickpeas, topped with crispy fried chickpeas, and a sprinkle of chili flakes. Served with pitta bread  
(SS, V, VE)

12.00

## MAINS: AROUND THE WORLD

### Butter Chicken Curry

Boneless chicken simmered in a creamy and aromatic tomato-based sauce, with a blend of Indian spices and enriched with butter and cream for a luxurious finish. Accompanied by basmati rice and crispy poppadoms  
(DA, GL, NU)

26.00

### Vegetable Curry

Coarsely chopped carrots, fresh garden peas, cauliflower florets and potatoes, all simmered in our specialty curry sauce. Served alongside fragrant fluffy basmati rice and crispy poppadoms  
(V, VE, GL, DA, NU)

24.50

### 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, EG, V)

24.00

### Shrimp Tagliatelle Alfredo

Tender shrimp served with tagliatelle pasta in a rich, creamy Alfredo sauce, finished with Parmesan for a smooth, indulgent flavour  
(GL, EG, DA, CR)

28.00

### 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, SS)

26.00

### Mushroom Risotto with Truffle

Creamy Arborio rice slow-cooked with earthy mushrooms, finished with truffle shavings for a rich, aromatic depth and a touch of Parmesan for a luxurious, velvety finish.  
(DA, V)

28.50

### Fried Chicken - Kentucky Style

Crispy, golden fried chicken seasoned with Southern spices, deep-fried for a juicy centre and crunchy, flavourful coating served with fries and coleslaw  
(GL, EG, SD)

24.50

### Spaghetti Bolognese

Al dente spaghetti, topped with seasoned minced meat, simmered in a rich baby plum tomato sauce and sprinkled with chopped basil leaves. Finished with a generous sprinkle of shredded Parmesan cheese  
(GL, DA, EG, CE)

24.00

### 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, DA)

30.00

#### 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 & Saffron rice 32.50

*Fresh sea bream, pan-sautéed in butter with succulent scallops and garlic, served alongside a medley of seasonal steamed vegetables (GF, DA, CE, FI, SD, SH)*

### 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 24.50

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

## FROM THE GRILL

*All our meats are chargrilled and cooked to perfection*

### Potus Wild West Burger (with fries) 23.00

*Double-layered smashed Angus beef patties and double sliced cheddar cheese. Topped with sliced tomato, caramelized onions and POTUS' homemade Thousand Island sauce for a burst of flavour. Finished with sliced pickles and served in a lightly toasted sesame buttered bun (GL, EG, SD, DA,SS)*

### Potus 200g Burger with Lobster (with fries) 27.50

*Juicy smashed Angus beef patty topped with succulent shredded lobster and sliced cheddar cheese. Accompanied by sliced tomato, caramelized onion, and homemade Thousand Island sauce. Finished with sliced pickles and served in a lightly toasted sesame buttered bun (GL, EG, SD, DA, SS, SH)*

### 340g | 12oz New York Steak 49.95

*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, GL)*

### Extras

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

### 283g | 10oz Filet Mignon 49.95

*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, GL)*

*A Basket of Bread with Butter (DA, SS, V, GL) 5.00*

### 340g | 12oz Rib-Eye Steak 49.95

*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, GL)*

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

*Poppadoms 2.50*

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