

SOUP & SALADS

New England Clam Chowder <i>Clams cooked in butter and chicken broth, with finely chopped onions, double cream and cubed potatoes. Garnished with parsley and a sprinkle of smoked bacon crumbs (GF, DA, CE, SH)</i>	13.00	Minestrone Soup <i>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)</i>	11.00
Caesar Salad with Halloumi or Chicken <i>Fresh baby gem lettuce tossed with Caesar dressing, topped with anchovies, garlic croutons and shaved Parmesan (GL, EG, SD, DA, CE, MU, EG, FI)</i>	19.00	Mexican Salad <i>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)</i>	17.00
Kale Salad <i>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)</i>	15.00	Avocado Hummus <i>Creamy avocado & chickpea blend, topped with crispy chickpeas and chili flakes. Served with pitta bread (SS, V, VE)</i>	12.00
Halloumi Fries (4 pieces) <i>Crispy halloumi fries served with a sweet and spicy chilli sauce (DA, V, GL)</i>	10.50	Battered Calamari (6 pieces) <i>Crispy golden calamari served with a creamy, spicy mayonnaise (FI, DA, GL)</i>	11.00
		Chicken Wings (4 pieces) <i>Crispy chicken wings tossed in a tangy Buffalo sauce. (GF)</i>	10.50

MAINS: AROUND THE WORLD

Butter Chicken Curry <i>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)</i>	26.00	Vegetable Curry <i>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)</i>	24.50
Vegetarian Lasagna <i>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)</i>	24.00	Shrimp Tagliatelle Alfredo <i>Tender shrimp served with tagliatelle pasta in a rich, creamy Alfredo sauce, finished with Parmesan for a smooth, indulgent flavour (GL, EG, DA, CR)</i>	28.00
Chow Mein <i>Yakisoba noodles stir-fried with tender chicken, shredded cabbage, carrots, spring onions, garlic and ginger. Flavoured with Asian sauces and topped with fresh bean sprouts (DA, CE, FI, SD, LU, SH, SS)</i>	26.00	Mushroom Risotto with Truffle <i>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)</i>	28.50
Spaghetti Bolognese <i>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)</i>	24.00	Fried Chicken - Kentucky Style <i>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)</i>	24.50
Shish Tawook <i>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)</i>	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

26.50

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

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)

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)

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)

Extras

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

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

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

Poppadoms 2.50

BURGERS

Potus Wild West Burger with fries

24.50

Double smashed Angus beef patties with double cheddar, tomato, caramelised onions, pickles and POTUS' homemade Thousand Island sauce in a toasted sesame bun (GL, EG, SD, DA, SS)

Potus 200g Burger with Lobster with fries

28.50

Smashed Angus beef patty topped with shredded lobster, cheddar, tomato, caramelised onion, pickles and homemade Thousand Island sauce in a toasted sesame bun (GL, EG, SD, DA, SS, SH)

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