

STARTERS

<p>Soup of The Day</p> <p><i>Home-made, hearty and served with croutons</i> Please ask your waiter for today's choice</p>	<p>8</p>	<p>Buffalo Wings</p> <p><i>Deep-fried chicken wings served in a hot sauce with blue cheese dressing and salad</i> (CH, SH)</p>	<p>10</p>
<p>Caesar Salad</p> <p><i>Baby gem lettuce with sourdough croutons, parmesan shavings, anchovy fillets and our homemade Caesar dressing</i> (GL, EG, SD, FI, DA)</p>	<p>11</p>	<p>Greek Salad</p> <p><i>Rocket, lollo rosso, lollo bianco, frisée lettuce and kale with marinated green and black olives, sun blushed tomato, topped with Feta cheese and balsamic dressing</i> (GF, V, DA, SD)</p>	<p>11</p>
<p>ADD Garlic & Thyme Infused Chicken Breast</p>	<p>5</p>		
<p>Super Food Salad</p> <p><i>French Beans, Broccoli, Baby spinach, Mangetout, Pumpkin and Sunflower Seeds, Pomegranate topped with Molasses Dressing</i> (V, VE, SD, D, CF)</p>	<p>10</p>	<p>Crab Salad</p> <p><i>Shredded Crab with frisée lettuce topped with Thousand Island Dressing, cucumber and toasted ciabatta bread</i> (SH, SD, FI, EG)</p>	<p>13</p>

MAINS

<p>Baked Ziti</p> <p><i>Tubular pasta in a casserole, baked in tomato sauce, mushrooms, peppers and onions with extra cheese</i> (V, GL, MU, DA)</p>	<p>20</p>	<p>Chop Suey</p> <p><i>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</i> (SD, SS, SO, GL, EG)</p>	<p>22</p>
<p>Thai Yellow Vegetable and Vegan Curry</p> <p><i>Thai curry with mild spices, cooked with coconut milk, lemon and lime leaves. Sautéed seasonal vegetables, butternut squash, mushrooms, asparagus, baby sweet corn, aubergines, and pak choy. Served with basmati jasmine rice.</i> (V, VE, LU)</p>	<p>18</p>	<p>Scottish Salmon</p> <p><i>Marinated Scottish salmon pan fried in butter and garlic served with broccoli, asparagus and steamed new potatoes</i> (GF, DA, FI)</p>	<p>26</p>

Pan Fried Seabream 26

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

Fish & Chips	18	Superior Hot Dog	16
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*Beer battered cod and skin on fries cooked in gee 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)*

*Pork Hot Dog topped with Caramelised Onions, Sauerkraut, Cheddar Cheese and House Pickles
(SD, GL, DA)*

Chili Con Carne	18	The Burger	16
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*Minced beef cooked in a distinctive tomato, red kidney beans, chopped onions, cumin, garlic, chili and red pepper sauce.
(SD, DA)*

*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)*

The Premium Burger	21	The Vegetarian Burger	14
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*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)*

*Homemade chickpea, and sweet potato burger served in a beetroot brioche linseeds bun, topped with tahini harissa mayonnaise, caramelised onions and sweet potato fries.
(GL, V, SS, SD, LU).*

FROM THE GRILL

All out meats are chargrilled and cooked to perfection

340g 12oz Sirloin Steak	32	340g 12oz Rib-Eye Steak	32
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Birchstead British Aberdeen Angus, 28 days aged

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283g 10oz Scotch Fillet	34	British Pork Ribs	18
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Birchstead British Aberdeen Angus, 28 days aged

*marinated with POTUS in-house Barbecue sauce
(GL, SO, CE, LU, SE, SD)*

Side dishes	5e	Add a sauce	2e
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*Skin on Fries
Mashed Potatoes (DA)
Sauté Broccoli (DA)
Steamed Spinach with garlic
Mac & Cheese (DA, GL)*

*Peppercorn (DA)
Bearnaise (EG)
Parsley, coriander & garlic butter (DA)*

DESSERTS

Selection of flavoured Gelato (2 scoops)		6
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*Tiramisu
Dark Chocolate (SO)
Passion Fruit (VE)
Pistachio (NU)
Vanilla*

Selection of Cheeses from our trolley (3 options)		7.5
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