

STARTERS

**Soup of The Day**  
Home-made, hearty and served with croutons  
Please ask your waiter for today's choice

7

**Seared Scallops** 14  
Served with cauliflower purée, roasted Romanesco  
broccoli and herb oil  
GF  
(SH,DA)

**Glazed Goat's Cheese**  
Served with cherry tomatoes, red onion jam and a  
mild parsley & coriander oil  
GF  
(SD,DA)

10

**Beetroot Tartare** 10  
Mix of golden, red and candy beetroot bounded in  
grain mustard and maple syrup served with crisp  
bread  
GF | VG  
(MU)

TO SHARE

**Charcutterie Board** 14  
Selection of Italian premium cold meats and special  
varieties of cheese served with crudité, crackers and  
biscuits  
(GL, SD)

SALADS

**Caesar Salad** 9  
  
*Baby gem lettuce with  
sourdough croutons, parmesan  
shavings, anchovy fillets and  
our homemade Caesar dressing  
(GL,EG,SD, FI,DA,)*

**Greek Salad** 9  
  
*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  
GF  
(DA, SD)*

**Maple Roasted Sweet  
Potato Salad** 11  
  
*Crispy trio of quinoa mixed with  
kale, honey glazed sweet potato,  
green lentils and served with a  
dressing of pink lady apples and  
turmeric  
GF | VG  
(GL,SD,LU)*

**ADD Garlic & Thyme  
Infused Chicken Breast** 5

MAINS

**Beef Lasagne** 16  
  
*Prime cuts of beef cooked in a  
rich tomato sauce layered with  
fresh pasta sheets, homemade  
béchamel cheese sauce,  
glazed with parmesan and  
mozzarella  
(GL,SD,DA)*

**South American  
Chicken** 22  
  
*Crispy and juicy chicken  
supreme with homemade spice  
rub, smoked paprika and  
cayenne pepper served on a bed  
of sautéed spinach with  
basmati rice, green beans,  
guacamole and our own hot &  
sweet sauce  
GF | DF  
(SD,LU)*

**Scottish Salmon** 24  
  
*Marinated Scottish salmon  
pan fried in butter and  
garlic served with broccoli,  
asparagus and steamed new  
potatoes  
GF  
(DA,FI)*

**Grilled Cauliflower  
Steak** 16  
  
*Butterfly cut of purple and  
Romanesco cauliflower  
chargrilled to perfection,  
served with cashew butter purée  
and chimichurri  
GF | VG  
(LU,NU)*

**Pan Seared Atlantic  
Sea Bream** 24  
  
*Served on top of a delicately  
reduced in white wine and  
garlic seafood, scallop and  
prawn risotto  
GF  
(SD,SH,CR, FI,DA)*

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**

*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)

**16 Chicken Rogan Josh**

*Marinated chicken breast slow cooked in a distinctive tomato, paprika, coconut and green chilli curry sauce served with fragrant basmati rice, poppadum and our own mango chutney*  
(GL,LU)

**18 Aloo Gobi**

*Traditional Indian spices marinated cauliflower florets and potato slow cooked in homemade coconut masala sauce served with fragrant basmati rice, poppadum and our own mango chutney*  
VG  
(GL,LU)

**14**

**The Burger**

*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)

**15**

**The Vegetarian Burger**

*Homemade chickpea, sweet potato and beetroot burger served in a vegan brioche bun, topped with tahini harissa mayonnaise, caramelised onions and sweet potato fries*  
GF|VG  
(SD,SS,LU)

**14**

**FROM THE GRILL**

*Chargilled and cooked to perfection all our meats are served with rocket & parmesan, grilled tomato and skin on fries*

**283g | 10oz Scotch Fillet 32**

*Birchstead British Aberdeen Angus, 28 days aged*

**340g | 12oz Sirloin Steak 32**

*Birchstead British Aberdeen Angus, 28 days aged*

**340g | 12oz Rib-Eye Steak 32**

*Birchstead British Aberdeen Angus, 28 days aged*

**SIDE DISHES 4e**

*French Fries  
Mashed Potatoes  
Sautee Broccoli  
Steamed Spinach with garlic  
Mac & cheese*

**Teriyaki Pork Ribs 18**

*British pork ribs, marinated in teriyaki sauce, with garlic salt and black pepper*  
(SO,SS,CE)

**Add extra sauce 2e**

*Peppercorn  
Bearnaise  
Parsley, coriander  
& garlic butter*

**DESSERTS**

Ask your waiter for our fresh desserts from our trolley

£9 per slice



**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

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