

## STARTERS

<p><b>Soup of The Day</b> <i>Home-made, hearty and served with croutons</i> <b>Please ask your waiter for today's choice</b></p>	7	<p><b>Seared Scallops</b> <i>Served with cauliflower purée, roasted Romanesco broccoli and herb oil</i> GF (SH,DA)</p>	14
<p><b>Glazed Goat's Cheese</b> <i>Served with cherry tomatoes, red onion jam and a mild parsley &amp; coriander oil</i> GF (SD,DA)</p>	10	<p><b>Beetroot Tartare</b> <i>Mix of golden, red and candy beetroot bounded in grain mustard and maple syrup served with crisp bread</i> GF   VG (MU)</p>	10

## TO SHARE

<p><b>Charcutterie Board</b> <i>Selection of Italian premium cold meats and special varieties of cheese served with crudité, crackers and biscuits</i> (GL, SD)</p>	14
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## SALADS

<p><b>Caesar Salad</b> 9 <i>Baby gem lettuce with sourdough croutons, parmesan shavings, anchovy fillets and our homemade Caesar dressing</i> (GL,EG,SD, FI,DA,)</p> <p><b>ADD Garlic &amp; Thyme Infused Chicken Breast</b> 5</p>	<p><b>Greek Salad</b> 9 <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 (DA, SD)</p>	<p><b>Maple Roasted Sweet Potato Salad</b> 11 <i>Crispy trio of quinoa mixed with kale, honey glazed sweet potato, green lentils and served with a dressing of pink lady apples and turmeric</i> GF   VG (GL,SD,LU)</p>
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## MAINS

<p><b>Beef Lasagne</b> 16 <i>Prime cuts of beef cooked in a rich tomato sauce layered with fresh pasta sheets, homemade béchamel cheese sauce, glazed with parmesan and mozzarella</i> (GL,SD,DA)</p>	<p><b>South American Chicken</b> 22 <i>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 &amp; sweet sauce</i> GF   DF (SD,LU)</p>	<p><b>Scottish Salmon</b> 24 <i>Marinated Scottish salmon pan fried in butter and garlic served with broccoli, asparagus and steamed new potatoes</i> GF (DA,FI)</p>
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<p><b>Grilled Cauliflower Steak</b> 16 <i>Butterfly cut of purple and Romanesco cauliflower chargrilled to perfection, served with cashew butter purée and chimichurri</i> GF   VG (LU,NU)</p>	<p><b>Pan Seared Atlantic Sea Bream</b> 24 <i>Served on top of a delicately reduced in white wine and garlic seafood, scallop and prawn risotto</i> GF (SD,SH,CR, FI,DA)</p>
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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**

*Chargrilled 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*

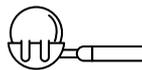
**DESSERTS**

**Selection of Flavoured Ice-cream (2 scoops) 6**

**Strawberry (VE), (SO)**

**Chocolate (VE), (SO)**

**Salted Caramel (VE), (SO)**



**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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