

POTUS

P.O.T.U.S began as an abbreviation used by telegraph operators in the 1890's, it stands for President of the United States. Although that era represented the beginning of mass personal communication, we truly believe the best connection between people always happens around a table with food and drinks.

Executive Chef, Pablo Peñalosa, and his team are committed to using sustainable supplies wherever possible with the very best seasonal ingredients. Included within the menu are many of Pablo's favourite dishes with very familiar sounding names. Some of the recipes have been passed down or discovered whilst travelling, and all have been perfected from personal experience and expertise in the kitchen.

COLD STARTERS

-USDA-SMOKED STEAK TARTARE 18

Crispy chicken skin, cornichons, mustard bourbon dressing

"WEST COAST" TUNA CAESAR SALAD 14

Raw tuna, soft quail egg, crunchy baby gem

CALIFORNIA OCTOPUS SALAD 12

Guacamole, radish, micro herbs

QUINOA SALAD 8

Spiced dressing mixed with toasted cashew, almond, hazelnut

HOT STARTERS

NEW ENGLAND CLAM CHOWDER 10

Creamy potato and bacon soup, crispy quinoa

BBQ PORK BELLY 12

Bromley apple sauce, bourbon caramelised apples

FRIED SOFT SHELL CRAB 16

POTUS's buffalo sauce, buttermilk blue cheese dressing

All food and beverage prices are subject to a 12.5% discretionary service charge. VAT is included at the current rate.

We use only free-range eggs and we are committed to working with sustainable and ethical suppliers for all our products. If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter

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MAINS

SAN FRANCISCO CIOPPINO 16

Spiced lobster broth, sea bream, scallop, clams

PAN FRIED CATCH OF THE DAY 21

Cauliflower purée, salmon roe, parsley oil

WHOLE LOBSTER MAC & CHEESE 30

Macaroni pie, whole lobster, parmesan cheese cream sauce

ROASTED RACK OF LAMB 24

Wild mushroom grits, toasted hazelnut, lamb jus

ROASTED FREE RANGE DUCK BREAST 11OZ/ 330GR 22

Crunchy sweet potatoes, beetroot red fruits purée, pistachios

CAJUN CHICKEN 17

POTUS's dry Cajun rub, sweet potato purée, baby onions, jus gras

TRUFFLE MAC & CHEESE 20

Macaroni pie, parmesan cheese cream sauce, shaved truffle

STEAKS

Char grilled to perfection

TENDERLOIN 8OZ/226GR 38

Black garlic, potato terrine

USDA NY STRIPLOIN 12OZ/ 340GR 48

Baby turnip, avocado hummus

COWBOY STEAK (MINIMUM) 30OZ/ 800GR 90

On the bone, chimichurri, country side potatoes

SIDE ORDERS 4

Country side potatoes
Crispy baked zucchini fries
Tender stem broccoli
Sweet potato mash

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IPOTIUS

DESSERTS

NY BAKED CHEESECAKE 9

Fresh raspberries, eggnog ice cream

BOURBON & PECAN 9

Pecan brownie, bourbon gel, praline pecan sponge, coffee ice cream

DOWN MEXICO WAY 9

Warm hazelnut, spiced chocolate tart, Lemon sorbet

BANANAS FOSTER 9

Banana sponge caramelized in rum & brown sugar, crumble, coconut ice cream

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