

## WINES

### SPARKLING WINES

	125 ml	750 ml
<b>BOTTEGA POETI PROSECCO BRUT DOC</b> , Veneto, Italy (vg) 🍷 Fresh apple, peach, citrus and delicate floral notes; light and balanced	9.75	42
<b>SILVERHAND SILVER REIGN BRUT NV</b> , Kent, England (organic) (vg) 🍷 Crisp citrus, pear and green apple with a clean, easy-drinking finish	12.50	60

### WHITE WINES

	175 ml	250 ml	750 ml
<b>AMABELLI TREBBIANO</b> , Emilia Romagna, Italy (organic) (vg) 🍷 Dry, harmonious and straw-yellow; ideal with light dishes and fish	8.75	11.75	32
<b>VINUVA PINOT GRIGIO</b> , Veneto, Italy (organic) (vg) 🍷 Bright and fresh with pear and apple aromas and balanced acidity	9	12	35
<b>SPY VALLEY SATELLITE SAUVIGNON BLANC</b> , New Zealand Crisp and vibrant with elderflower, citrus and passion fruit	10	13.25	39
<b>GERARD BERTRAND HERITAGE PICPOUL</b> , Occitanie, France (organic) Zesty citrus and grapefruit with refreshing stone-fruit notes	10.25	13.75	40

### ROSÉ WINES

	175 ml	250 ml	750 ml
<b>GERARD BERTRAND GRIS BLANC ROSÉ</b> , Occitanie, France (organic) Pale pink, with fresh berries, rose petals and citrus; crisp and delicate	9.75	13	38
<b>LE MÉTÉORE ROSÉ</b> , Languedoc-Roussillon, France (organic) (vg) 🍷 Dry and fresh with wild strawberry, grapefruit, white peach and light salinity	10.50	13.75	41
<b>MINUTY M ROSÉ</b> , Côtes de Provence, France Vibrant rosé with tangy berries, citrus zest and soft herbal hints	13.75	17.25	51

### RED WINES

	175 ml	250 ml	750 ml
<b>TREMITO NERO D'AVOLA DOC</b> , Sicily, Italy Warm spice and cherry leading to rich, ripe dark-fruit flavours	9	12	35
<b>VALDIVIESO PINOT NOIR</b> , Aconcagua Valley, Chile (vg) 🍷 Juicy cherry and raspberry with a smooth finish and a touch of spice	10	13.25	39

## BEER AND CIDER

<b>SAN MIGUEL</b> half pint / pint	4 / 7.95
<b>CAMDEN HELLS LAGER</b> half pint / pint	4.20 / 8
<b>CAMDEN PALE ALE</b> half pint / pint	4.20 / 8
<b>GUINNESS</b> half pint / pint	4.20 / 8.25
<b>KOPPARBERG CIDER</b> half pint / pint Strawberry and lime	4 / 7.95

## COCKTAILS

<b>GIN &amp; TONIC</b> single / double	9.50 / 11
<b>PIMM'S</b> glass / jug	11 / 42
<b>APEROL SPRITZ</b> glass / jug	12.50 / 42

# REGENT'S BAR & KITCHEN



SCAN THE QR  
CODE TO ORDER  
FROM THE TABLE

Sit back, relax and  
we'll bring your order

Thank you for your purchase from us today. You are helping  
The Royal Parks charity care for over 5,000 acres of historic  
parkland in the heart of London.

Operated by  
**BENUGO**



## BREAKFAST

BUTTERMILK PANCAKES (v) 🌿	10	SMOKED SALMON BRIOCHE BAP	13
English strawberries with Greek yoghurt, strawberry compote and lavender honey 724 kcal		Smoked Isle of Skye salmon, St. Ewe's free-range fried egg, capers, dill cream cheese, smoky cucumber and wild rocket in a toasted brioche bap 657 kcal	
MISO-GLAZED AUBERGINE AND AVOCADO (vg) 🌿	11	SPICED BANANA BREAD WITH WALNUT GRANOLA (v) 🌿	14
Roasted soya and sesame-seed aubergine with spiced smashed avocado, wilted spinach and coriander on toasted sourdough 656 kcal		Spiced banana loaf with walnut granola, caramelised banana, fresh raspberries, Greek yoghurt and date molasses 882 kcal	
REGENT'S BRIOCHE BAP	12	SHAKSHUKA (v) 🌿	16
Cumberland sausage patty, smoked streaky bacon, St. Ewe's free-range fried egg and wilted spinach in a toasted brioche bap 719 kcal		Sautéed peppers and onions, spiced tomato sauce, crumbled aged feta, sesame seeds, coriander and St. Ewe's free-range poached eggs with a wood-fired flatbread 524 kcal	
THE GARDEN BREAKFAST (vg) 🌿	12	THE REGENT'S BREAKFAST	15
Lentil and bean ragù, roasted garlic tomato, hash browns, Portobello mushroom with tarragon, beetroot hummus and spiced smashed avocado on toasted sourdough 977 kcal		Cumberland sausages, smoked streaky bacon, black pudding, roasted garlic tomato, hash browns, Heinz baked beans, Portobello mushroom with tarragon, St. Ewe's free-range fried egg and toasted sourdough with Netherend Farm butter 1101 kcal	
BUTTERMILK PANCAKES WITH CRISPY BACON	13	ADD-ONS	2.50 each
Smoked streaky bacon with St. Ewe's free-range fried egg, Gran Levanto cheese and maple syrup 745 kcal		Avocado, bacon, sausage, egg, hash browns	

## SOURDOUGH PIZZAS

MARGHERITA (v) 🌿	14	CAPRICCIOSA	17
Pomodoro sauce, fior di latte mozzarella and fresh basil 742 kcal		Pomodoro sauce, fior di latte mozzarella, Portobello mushrooms, marinated artichoke hearts, pulled Wiltshire ham and Kalamata olives 987 kcal	
ORTOLANA (vg) 🌿	15	DIAVOLA	17
Red pepper tapenade, vegan burrata, ribbons of yellow and green courgette, Isle of Wight tomatoes, wild rocket, extra virgin olive oil and fresh basil 801 kcal		Pomodoro sauce, fior di latte mozzarella, spiced pork salami, green roquito chilli peppers, red onions, hot honey and fresh basil 1113 kcal	
FUNGHI AND TRUFFLE (v) 🌿	16	DIPS FOR CRUST	0.50 each / 1 all three
Basil pesto, fior di latte mozzarella, sautéed Portobello mushrooms, red onions, wilted spinach, Gran Levanto cheese, parsley, pine kernels and truffle oil 1073 kcal		Garlic aioli (v) 78 kcal 🌿	
		House ranch (v) 65 kcal 🌿	
		Hot honey (v) 89 kcal 🌿	

(v) 🌿 vegetarian | (vg) 🌿 vegan

If you have a specific allergy or dietary requirement, please ask to speak with one of our allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your choice.

Adults need around 2000 kcal a day

Available until 11:30am

Available from 11:30am

## MAINS

VEGAN SMASH BURGER (vg) 🌿	15
Mushroom and lentil patty, Portobello mushroom, beetroot hummus, vegan cheese sauce and sriracha mayonnaise, shredded lettuce in a toasted plant-based bun with rosemary Maldon sea salt skin-on chips 825 kcal	
DOUBLE BEEF BURGER	17
Double beef patty, crispy onions, Red Leicester cheese, tomato and chilli relish, sriracha mayonnaise and shredded lettuce in a toasted brioche bun with rosemary Maldon sea salt skin-on chips 1122 kcal	
FISH AND CHIPS	17
Battered North Atlantic haddock with seaweed Maldon salt skin-on chips, minted peas and tartare sauce 879 kcal	
BUTTERMILK CHICKEN BURGER	17
Spiced southern-fried chicken, hash browns, pickled gherkins, dill ranch dressing and shredded lettuce in a toasted brioche bun with rosemary Maldon sea salt skin-on chips 1028 kcal	
PRAWN COCKTAIL ROLL	18
Lemon butter-seared king prawns, Marie Rose sauce, garden herbs, smoky cucumber and paprika, celery and shredded lettuce in a brioche roll with rosemary Maldon sea salt skin-on chips 778 kcal	
TERIYAKI SALMON AND BLACK RICE	18
Roasted teriyaki salmon, charred broccoli and miso aubergine, spinach, sesame seeds, Venere black rice dressed with tahini, edamame beans, garden herbs and radishes with a miso lime dressing 729 kcal	

Available from 12pm

## FRESH SEASONAL SALADS

SPICED CAULIFLOWER AND QUINOA SALAD (vg) 🌿	14
Spiced roasted cauliflower, courgette and red pepper, quinoa, green chickpeas, wild rocket, toasted seeds, garden herbs and a coconut and mango curry dip with a pomegranate dressing 650 kcal	
MELON, FETA AND PISTACHIO SALAD (v) 🌿	16
Cantaloupe melon, cucumbers, red onions, wild rocket, Kalamata olives, Greek feta, fresh mint, lime and pistachio with extra virgin olive oil 587 kcal	
SMOKED CHICKEN AND AVOCADO SALAD	18
Pulled smoked chicken, smashed avocado, gem lettuce, wild rocket, charred sweetcorn, Isle of Wight tomatoes, smoked streaky bacon, crispy onions and Gran Levanto with an avocado dressing 812 kcal	

Available from 12pm

## SIDES

LETTUCE, ROCKET AND GRAN LEVANTO SALAD (v) 🌿	6	NEW POTATO SALAD (vg) 🌿	7	SKIN-ON CHIPS (vg) 🌿	7
House dressing 227 kcal		New potatoes, gherkins, Dijon mustard vinaigrette and dill 376 kcal		Rosemary Maldon sea salt 456 kcal	

Available from 12pm



For an accessible version of our menu, please download the Good Food Talks app

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint Initiative

