
REGENT'S
BAR & KITCHEN
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Operated by
BENUGO
THE ROYAL PARKS

BREAKFAST

Available until 11:30am

BUTTERMILK PANCAKES (v) 10
Greek yoghurt, blueberry compote, fresh blueberries and lavender honey 717 kcal

SPICED APPLE AND CHIA PORRIDGE (vg) 11
Stewed cinnamon apples and sultanas, chia seeds, almond milk porridge, toasted granola and maple syrup 657 kcal

BACON AND EGG PANCAKES 13
Smoked streaky bacon, St. Ewe's free-range fried egg, Gran Levanto cheese and maple syrup 834 kcal

BANANA BREAD (v) 14
Espresso-whipped butter, caramelised banana, fresh raspberries, pecan nut and maple syrup granola, Greek yoghurt and date molasses 958 kcal

MUSHROOM AND EGGS ON TOAST (v) 12
Sautéed wild mushrooms and spinach, St. Ewe's free-range scrambled eggs, crème fraîche, fresh herbs, truffle oil, Gran Levanto cheese and toasted sourdough 769 kcal

REGENT'S BRIOCHE BAP 14
Cumberland sausage patty, smoked streaky bacon, St. Ewe's free-range fried egg and wilted spinach in a toasted brioche bap 719 kcal

SHAKSHUKA (v) 16
Sautéed peppers and onions, spiced tomato sauce, crumbled feta, sesame seeds, coriander and St. Ewe's free-range poached eggs with a wood-fired flatbread 524 kcal

GARDEN BREAKFAST (vg) 13
Baked tomato, Puy lentil and bean ragù, roasted garlic tomato, hash browns, Portobello mushrooms and tarragon, beetroot hummus, spiced smashed avocado and toasted sourdough 985 kcal

REGENT'S BREAKFAST 16
Cumberland sausages, smoked streaky bacon, roasted garlic tomato, hash browns, Heinz baked beans, Portobello mushrooms and tarragon, St. Ewe's free-range fried egg and toasted sourdough with Netherend Farm butter 927 kcal

SOURDOUGH PIZZAS

Available from 11:30am

MARGHERITA (v) 14
Pomodoro sauce, fior di latte mozzarella and fresh basil 695 kcal

DIAVOLA 17
Pomodoro sauce, fior di latte mozzarella, spiced pork salami, green roquito chilli peppers, red onions, hot honey and fresh basil 995 kcal

PORCINI (v) 17
Porcini mushroom sauce, fior di latte mozzarella, sautéed Portobello mushrooms, truffle hot honey, red onions, wilted spinach, Gran Levanto cheese and parsley 786 kcal

BEEF RAGÙ 19
Braised beef and tomato sauce, fior di latte mozzarella, stracciatella cheese, salsa verde and Gran Levanto cheese 1195 kcal

ZUCCA (vg) 16
Roasted beetroot tapenade, roasted butternut squash, sun-blushed tomato, red onions, wild rocket and extra virgin olive oil, fresh basil and pine kernels 651 kcal

DIPS FOR CRUST (v) 0.50 each / 1 all three
Garlic aioli 78 kcal / House ranch 65 kcal / Hot honey 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

MAINS

Available from 12pm

DOUBLE BEEF BURGER 17
Double beef patty, crispy onions, Red Leicester cheese, tomato and chilli burger relish, truffle mayonnaise, shredded lettuce, toasted brioche bun and rosemary Maldon sea salt skin-on chips 1256 kcal

FISH AND CHIPS 17
Battered North Atlantic haddock, seaweed Maldon sea salt skin-on chips, minted peas and tartare sauce 879 kcal

VEGAN SMASH BURGER (vg) 15
Mushroom and lentil patty, Portobello mushroom, beetroot hummus, vegan cheese sauce and truffle mayonnaise, shredded lettuce, toasted plant-based bun and rosemary Maldon sea salt skin-on chips 1109 kcal

CUMBERLAND SAUSAGE AND MASH 17
Roasted sausages, buttered mashed potato and charred seasonal greens, caramelised red onions and veal jus, crispy shallots and chives 1214 kcal

CHICKEN SCHNITZEL CAESAR SALAD 18
Breaded chicken, gem lettuce and wild rocket, St. Ewe's free-range soft-boiled egg and crispy onions, Calabrian anchovies, Gran Levanto cheese and avocado Caesar dressing 1008 kcal

GORGONZOLA SALAD (v) 16
Blue Gorgonzola cheese, poached pear and figs, red and white chicory leaves, frisée lettuce, blue cheese sauce, fresh herbs, pistachio and extra virgin olive oil 639 kcal

SPICED ROASTED VEGETABLES AND HUMMUS BOWL (vg) 14
Spiced roasted cauliflower, squash, celeriac, red quinoa, green chickpeas, wild rocket, toasted seeds, garden herbs, beetroot and rosemary hummus, pomegranate dressing 760 kcal

SCANDI SALMON SALAD 17
Grilled marinated salmon, charred broccoli and carrots, roasted beetroot and potatoes, horseradish, dill crème fraîche, spinach and garden herbs 769 kcal

SIDES

Available from 12pm

SKIN-ON CHIPS (vg) 7
Rosemary Maldon sea salt 456 kcal

NEW POTATO SALAD (v) 7
Gherkins, Dijon mustard vinaigrette and dill 441 kcal

LOADED WAFFLE FRIES (v) 9
Mature Cheddar sauce, garden herbs and crispy onions 458 kcal

COLESLAW (vg) 6
Hispi cabbage, herbs and salad dressing 216 kcal

goodfoodtalks

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

WINES

SPARKLING WINES

	125 ml	750 ml
BOTTEGA POETI PROSECCO BRUT DOC, Veneto, Italy (vg) Fresh apple, peach, citrus and delicate floral notes; light and balanced	9.75	42
SILVERHAND SILVER REIGN BRUT NV, 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
AMABELLI TREBBIANO, Emilia Romagna, Italy (organic) (vg) Dry, harmonious and straw-yellow; ideal with light dishes and fish	8.75	11.75	32
VINUVA PINOT GRIGIO, Veneto, Italy (organic) (vg) Bright and fresh with pear and apple aromas and balanced acidity	9	12	35
SPY VALLEY SATELLITE SAUVIGNON BLANC, New Zealand Crisp and vibrant with elderflower, citrus and passion fruit	10	13.25	39
GERARD BERTRAND HERITAGE PICPOUL, 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
GERARD BERTRAND GRIS BLANC ROSÉ, Occitanie, France (organic) Pale pink, with fresh berries, rose petals and citrus; crisp and delicate	9.75	13	38
LE MÉTÉORE ROSÉ, Languedoc-Roussillon, France (organic) (vg) Dry and fresh with wild strawberry, grapefruit, white peach and light salinity	10.50	13.75	41
MINUTY M ROSÉ, 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
TREMITO NERO D'AVOLA DOC, Sicily, Italy Warm spice and cherry leading to rich, ripe dark-fruit flavours	9	12	35
VALDIVIESO PINOT NOIR, Aconcagua Valley, Chile (vg) Juicy cherry and raspberry with a smooth finish and a touch of spice	10	13.25	39

125 ml measures available on request

BEER AND CIDER

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

COCKTAILS

GIN & TONIC single / double	9.50 / 11
PIMM'S glass / jug	11 / 40
APEROL SPRITZ glass / jug	12.50 / 42