

THE REGENT

FOOD MENU

STARTERS & SIDES

QUEEN GREEN OLIVES (VG)	4
GARLIC BREAD (V)	
<i>rosemary (VG)</i>	5.5
<i>with mozzarella/vegan mozzarella</i>	6
NDUJA ARANCINI	9
MUSHROOM ARANCINI	
<i>with peas & taleggio</i>	9
FRITTERS	8
<i>spinach, chickpea & ricotta</i>	
TOMATO BRUSCHETTA (VG)	7.5
<i>red onions</i>	
PARMA HAM BRUSCHETTA	7.5
<i>mozzarella</i>	
HOMEMADE MEATBALLS	9
<i>pork & beef meatballs with tomato sauce</i>	
BURRATA	11
<i>roasted tomatoes, basil</i>	
ROAST POTATOES (V)	6
<i>rosemary & aioli</i>	

SHARING BOARDS

VEGETARIAN BOARD	13
<i>Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blush tomatoes, mixed peppers, toasted bread, black olive tapenade, evoo & balsamic</i>	
CURED MEAT BOARD	14
<i>Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, & evoo</i>	

SALADS

CHICKEN CAESAR SALAD	12
<i>romaine, croutons, parmesan & caesar dressing</i>	
AVOCADO (V) (GF)	
<i>buffalo mozzarella, olives, sun blush tomato, pesto dressing</i>	11
MIXED LEAF SIDE SALAD (VG) (GF)	
<i>cucumber, tomato</i>	6
COURGETTE SIDE SALAD (V) (GF)	
<i>rocket, basil, parmesan</i>	6
• add:	
<i>parma ham +3, goats cheese +2, chicken +2</i>	

DESSERTS

JUDES ICE CREAM TUBS	
<i>ask staff for flavours</i>	4
6" NUTELLA PIZZA, with strawberries (V)	6.5
6" NUTELLA CALZONE with banana & icecream	6.5

PIZZAS - Fior di latte mozzarella and our homemade tomato sauce

MARGHERITA (V)	fresh basil	10.5
GOATS CHEESE (V)	red onion, olives, pine nuts	14.5
SPINACH (V)	egg, olives, garlic oil	13
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives & basil	14.5
PESTO (V)	artichoke, black olives, sun blush tomatoes	14.5
TUNA	red onion, anchovy, capers	13.5
CHICKEN	pancetta, peppers	15
SMOKED PANCETTA	fresh chilli, mushrooms	14.5
SPICY SALAMI	chilli, basil	15.5
PARMA HAM	rocket, pine nuts, cherry tomatoes	15.5
COTTO HAM	chorizo, spicy salami	15.5

PIZZA BIANCA - Fior di latte mozzarella, no tomato sauce

GORGONZOLA	goats cheese, mozzarella, taleggio	15
WILD MUSHROOM	taleggio, truffle oil	15.5
NDUJA	gorgonzola, mozzarella, parsley	15
TENDERSTEM BROCCOLI	pancetta, garlic oil	14.5

VEGAN PIZZAS - Vegan mozzarella & our homemade tomato sauce

VEGAN MARGHERITA (VG)	fresh basil	11.5
VEGAN PESTO (VG)	artichoke, black olives, sun blush tomatoes	14.5
SPICY SALAMI (VG)	seitan salami, fresh chilli, basil	15
SMOKED PANCETTA (VG)	seitan bacon, fresh chilli, mushrooms	15

MAINS - Freshly prepared and authentic Italian mains

ORECCHIETTE (V)	broccoli, chilli & parmesan	12.5
PUTTANESCA	anchovy, capers & olive linguine	13.5
MEATBALL LINGUINE	homemade pork & beef meatballs	14.5
CHICKEN MILANESE	roast potatoes, rocket	14

£7 DINE-IN LUNCH - Available 12pm to 4pm, Thur & Fri, excl. bank holidays

PIZZETTE - smaller, crispier pizza	
Margherita (V)	
Vegan margherita (VG)	
Tuna, red onion, anchovy, capers	
Goats Cheese, red onion, pine nuts, green olives (V)	
Spinach, egg, green olives, garlic (V)	
Spicy Salami, fresh chilli, basil	
Cotto Ham, mushroom	
Vegan Spicy Salami, seitan salami, fresh chilli, basil (VG)	
PIADINA - thin Italian flatbread	
Bresaola, artichokes, parmesan, rocket	
Caprese, cherry toms, rocket, buffalo mozzarella, basil, balsamic glaze	
Meatballs, tomato sauce, mozzarella, parmesan	
AVOCADO SALAD, Italian mixed leaves, cherry tomatoes, buffalo mozzarella, olives, balsamic vinegar (V) (GF)	
MEATBALL LINGUINE, homemade beef and pork meatballs	

2 FOR £18 PIZZAS & MAINS - MONDAY & TUESDAY - DINE-IN*

*Our pizza dough, sauces and toppings are prepared fresh daily using the finest quality Italian ingredients. Extras are charged between £1 and £3.5. Pizza toppings cannot be swapped. Please make staff aware of any allergies or intolerances when ordering. We use nuts in our kitchen, if you make us aware of an allergy then all steps will be taken to avoid cross-contamination. V = vegetarian, VG = vegan. Gluten free bases are available for £3 extra, please ask us about the steps we have taken to minimise gluten contamination. *Excluding bank holidays.*



THE REGENT

DRINKS MENU

WINE

- * WHITE** 125ml / 175ml / Btl
- Prime Cuts, White Blend, South Africa - 4.4 / 5.7 / 23**
Citrus character, slightly dry with light florality.
- Il Badalisc, Pinot Grigio, Italy, Venezia, 2021 (vg) - 5.3 / 7 / 28**
Ripe, aromatic, notes of apple & peach, spice & citrus acidity on the palate.
- La Lisse D'Ivoire, Chenin Blanc, France, 2022 - 5.7 / 7.1 / 30**
Gentle citrusy & herbal aroma, fruity & peachy with a clean finish on the palate.
- La Battistine, Gavi, Italy, Piemonte 2022 (vg) - 6.9 / 9.1 / 36**
Aromatic, zesty notes of apple, lime & white flower. Apple & lemon character.
- Shucker's Shack, Sauvignon Blanc, New Zealand, 2022 - 7.1 / 9.3 / 37**
Clean, crisp and refreshing, zesty citrus, white stone fruits.
- The Next Big Thing, Chardonnay, Australia, 2022 - 7.4 / 9.6 / 38**
Faintest biscuity oak, bright and tangy.
- Contesa, Pecorino, Italy, Abruzzo, 2022 (vg) - 43**
Ripe honeyed notes, white peach, citrus fruits and gently nutty.
- * ROSE** 125ml / 175ml / Btl
- Les Olivers, France, Grenache, Pays d'Oc, 2022 - 5.8 / 6.8 / 29**
Pale salmon pink colour, tangy berry flavours, aroma of meadow flowers.
- Côtes de Thau, Grenache, France, 2021 (Vg) - 31**
Provence Rosé in all but name.
- * RED** 125ml / 175ml / Btl
- Borgia by Borsao, Garnacha, Spain - 4.4 / 5.7 / 23**
Soft, ripe bramble character.
- Tout un fromage, Merlot, France, Pays d'OC, 2022 - 5.3 / 6.4 / 26**
Deep colour, plummy and blackberry fruits. Soft and supple, juicy finish.
- La Ruchette Dorée, France, Côtes-du-Rhône, 2021 - 6.4 / 7.4 / 31**
Bramble fruit, floral aroma, warm spice and real depth on the palate.
- Pablo y Walter, Malbec, Argentina, Uco Valley, 2022 (vg) - 6.4 / 8.5 / 33**
Deep red, almost purple, lifted violet, redcurrant and cassis notes.
- Caparone, Montepulciano, Italy, Abruzzo DOC, 2021 (vg) - 6.6 / 8.7 / 34**
Violet coloured, plum and black cherry aroma. Fresh acidity and youthful tannins.
- Coterie de Wildeberg, Cabernet Franc Malbec, S.A., 2021 (vg) - 39**
Crushed fruits, blackberry, wild plum, black cherry, brown spice. Richly fruity, fresh & sappy finish.
- Nieto Senetiner, Don Nicanor, Malbec, Argentina, 2021 (vg) - 49**
Dark, dense complex nose, sweet cranberries, blackberries & rich mocha.
- * SPARKLING** 125ml / Btl
- Dolci Colline, Italy, Venezia - 6.5 / 33**
Apple, white pear and Zesty. Clean and refreshing finish.
- Champagne Serveaux & Fils, Carte d'Or, France (vg) - 75**
Blend of Chardonnay, Pinot Noir & Pinot Meunier. Brut, white peach, pear & sweet biscuity flavours.

COCKTAILS

HAPPY HOUR

5PM - 7PM, WED - FRI
ANY 2 OF THE SAME FOR £12

- SPRITZ** 11
Choose from: Aperol, Campari, Limoncello or Hugo (elderflower)
- NEGRONI** 11
JJ Whitley gin, Campari, Vermouth
- PASSIONFRUIT PUNCH** 11
Havana Club Especial, vanilla liqueur, passionfruit, lime, pineapple, apple
- RASPBERRY COLLINS** 10
JJ Whitley gin, raspberry, lemon, soda
- ESPRESSO MARTINI** 12
JJ Whitley vodka, Kahlua, Climpson's espresso
- PALOMA** 11
Cazcabel Reposado, agave, grapefruit, lime & grapefruit soda
- PICANTE** 10
Cazcabel Reposado, lime, agave, mint, pineapple, chilli, fresh coriander
- KOKO KWAI** 11
Koko Kanu coconut rum, Lychee liqueur, pineapple, lime
- SEA BREEZE (alc free)** 10
Pentire non-alcoholic spirit, cranberry, grapefruit, lime

DRAUGHT

PRICES ARE FOR A PINT
(HALF PINTS ARE ALSO AVAILABLE)

	Abv	£
Boogie Van	5.5%	6.9
Voodoo Ranger	5.2%	7.3
Beavertown Neck Oil	4.3%	7.2
Beavertown Gamma Ray	5.4%	7.3
Staropramen	5.0%	6.6
Madri Exceptional	4.8%	6.6
Camden Hells	4.6%	6.6
Lanterna Lager	4.2%	5.9
Guinness	4.2%	6.5
Luppulo Session IPA	4.2%	6.6
Camden Pale	4.0%	6.6
Well Hazy Session IPA	5.5%	6.6
Aspall Cyder	4.4%	6.4