

# THE REGENT

## FOOD MENU

### STARTERS & SIDES

|                                         |      |
|-----------------------------------------|------|
| QUEEN GREEN OLIVES (VG)                 | 4.2  |
| GARLIC BREAD (V)                        |      |
| rosemary (VG)                           | 5.7  |
| with mozzarella/vegan mozzarella        | 6.2  |
| NDUJA ARANCINI                          | 9.4  |
| MUSHROOM ARANCINI                       |      |
| with peas & taleggio                    | 9.4  |
| FRITTERS                                | 8.3  |
| spinach, chickpea & ricotta             |      |
| TOMATO BRUSCHETTA (VG)                  | 7.8  |
| red onions                              |      |
| PARMA HAM BRUSCHETTA                    | 7.8  |
| mozzarella                              |      |
| HOMEMADE MEATBALLS                      | 9.4  |
| pork & beef meatballs with tomato sauce |      |
| BURRATA                                 | 11.4 |
| roasted tomatoes, basil                 |      |
| ROAST POTATOES (V)                      | 6.3  |
| rosemary & aioli                        |      |

### SHARING BOARDS

|                                                                                                                                                                                 |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| VEGETARIAN BOARD                                                                                                                                                                | 13.5 |
| Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blush tomatoes, roasted mixed veg, toasted bread, black olive tapenade, evoo & balsamic vinegar |      |
| CURED MEAT BOARD                                                                                                                                                                | 14.6 |
| Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, & evoo                                                                                                    |      |

### SALADS

|                                                              |      |
|--------------------------------------------------------------|------|
| CHICKEN CAESAR SALAD                                         | 12.5 |
| romaine, croutons, parmesan & caesar dressing                |      |
| AVOCADO (V) (GF)                                             |      |
| buffalo mozzarella, olives, sun blush tomato, pesto dressing | 11.4 |
| MIXED LEAF SIDE SALAD (VG) (GF)                              |      |
| cucumber, tomato                                             | 6.2  |
| COURGETTE SIDE SALAD (V) (GF)                                | 6.2  |
| rocket, basil, parmesan                                      |      |
| add:                                                         |      |
| parma ham +3, goats cheese +2, chicken +2                    |      |

### DESSERTS

|                                           |     |
|-------------------------------------------|-----|
| JUDES ICE CREAM TUBS                      |     |
| ask staff for flavours                    | 4.2 |
| 6" NUTELLA PIZZA, with strawberries (V)   | 6.8 |
| 6" NUTELLA CALZONE with banana & icecream | 6.8 |

### PIZZAS - Fior di latte mozzarella and our homemade tomato sauce

|                        |                                             |      |
|------------------------|---------------------------------------------|------|
| MARGHERITA (V)         | fresh basil                                 | 10.9 |
| GOATS CHEESE (V)       | red onion, olives, pine nuts                | 15   |
| SPINACH (V)            | egg, olives, garlic oil                     | 13.5 |
| BUFFALO MOZZARELLA (V) | cherry tomatoes, olives & basil             | 15   |
| PESTO (V)              | artichoke, black olives, sun blush tomatoes | 15   |
| TUNA                   | red onion, anchovy, capers                  | 14.0 |
| CHICKEN                | roasted peppers & courgettes, salsa verde   | 15.5 |
| SMOKED PANCETTA        | fresh chilli, mushrooms                     | 15   |
| SPICY SALAMI           | chilli, basil                               | 16   |
| PARMA HAM              | rocket, pine nuts, cherry tomatoes          | 16   |
| COTTO HAM              | chorizo, spicy salami                       | 16.1 |

### PIZZA BIANCA - Fior di latte mozzarella, no tomato sauce

|                     |                                    |      |
|---------------------|------------------------------------|------|
| GORGONZOLA          | goats cheese, mozzarella, taleggio | 15.5 |
| NDUJA               | gorgonzola, mozzarella, parsley    | 15.5 |
| TENDERSTEM BROCCOLI | pancetta, garlic oil               | 15   |

### VEGAN PIZZAS - Vegan mozzarella & our homemade tomato sauce

|                       |                                             |      |
|-----------------------|---------------------------------------------|------|
| VEGAN MARGHERITA (VG) | fresh basil                                 | 12.0 |
| VEGAN PESTO (VG)      | artichoke, black olives, sun blush tomatoes | 15   |
| SPICY SALAMI (VG)     | seitan salami, fresh chilli, basil          | 15.5 |
| SMOKED PANCETTA (VG)  | seitan bacon, fresh chilli, mushrooms       | 15.5 |

### MAINS - Freshly prepared and authentic Italian mains

|                   |                                  |      |
|-------------------|----------------------------------|------|
| ORECCHIETTE (V)   | broccoli, chilli & parmesan      | 13.0 |
| PUTTANESCA        | anchovy, capers & olive linguine | 14.0 |
| MEATBALL LINGUINE | homemade pork & beef meatballs   | 15   |
| CHICKEN MILANESE  | roast potatoes, rocket           | 15.5 |

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

PIZZETTE - smaller, crispier pizza

|                                                      |                                                             |
|------------------------------------------------------|-------------------------------------------------------------|
| Margherita (V)                                       | Spinach, egg, green olives, garlic (V)                      |
| Vegan margherita (VG)                                | Spicy Salami, fresh chilli, basil                           |
| Tuna, red onion, anchovy, capers                     | Cotto Ham, mushroom                                         |
| Goats Cheese, red onion, pine nuts, green olives (V) | 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

|                                                                                                                    |                     |
|--------------------------------------------------------------------------------------------------------------------|---------------------|
| <b>* WHITE</b>                                                                                                     | 125ml / 175ml / Btl |
| <b>Prime Cuts, White Blend, South Africa - 4.8 / 6.0 / 24</b>                                                      |                     |
| <i>Citrus character, slightly dry with light florality.</i>                                                        |                     |
| <b>Il Badalisc, Pinot Grigio, Italy, Venezia, 2021 (vg) - 5.8 / 7.3 / 29</b>                                       |                     |
| <i>Ripe, aromatic, notes of apple &amp; peach, spice &amp; citrus acidity on the palate.</i>                       |                     |
| <b>La Lisse D'Ivoire, Chenin Blanc, France, 2022 - 6.2 / 7.8 / 31</b>                                              |                     |
| <i>Gentle citrussy &amp; herbal aroma, fruity &amp; peachy with a clean finish on the palate.</i>                  |                     |
| <b>La Batistine, Gavi, Italy, Piemonte 2022 (vg) - 7.5 / 9.4 / 37.5</b>                                            |                     |
| <i>Aromatic, zesty notes of apple, lime &amp; white flower. Apple &amp; lemon character.</i>                       |                     |
| <b>Shucker's Shack, Sauvignon Blanc, New Zealand, 2022 - 7.7 / 9.6 / 38.5</b>                                      |                     |
| <i>Clean, crisp and refreshing, zesty citrus, white stone fruits.</i>                                              |                     |
| <b>Contesa, Pecorino, Italy, Abruzzo, 2022 (vg) - 45</b>                                                           |                     |
| <i>Ripe honeyed notes, white peach, citrus fruits and gently nutty.</i>                                            |                     |
| <b>* ROSE</b>                                                                                                      | 125ml / 175ml / Btl |
| <b>Les Olivers, France, Grenache, Pays d'Oc, 2022 - 6.0 / 7.5 / 30</b>                                             |                     |
| <i>Pale salmon pink colour, tangy berry flavours, aroma of meadow flowers.</i>                                     |                     |
| <b>Côtes de Thau, Grenache, France, 2021 (Vg) - 33.5</b>                                                           |                     |
| <i>Provence Rosé in all but name.</i>                                                                              |                     |
| <b>* RED</b>                                                                                                       | 125ml / 175ml / Btl |
| <b>Borgia by Borsao, Garnacha, Spain - 4.8 / 6.0 / 24</b>                                                          |                     |
| <i>Soft, ripe bramble character.</i>                                                                               |                     |
| <b>Tout un fromage, Merlot, France, Pays d'OC, 2022 - 5.4 / 6.8 / 27</b>                                           |                     |
| <i>Deep colour, plummy and blackberry fruits. Soft and supple, juicy finish.</i>                                   |                     |
| <b>La Ruchette Dorée, France, Côtes-du-Rhône, 2021 - 6.4 / 8.1 / 32</b>                                            |                     |
| <i>Bramble fruit, floral aroma, warm spice and real depth on the palate.</i>                                       |                     |
| <b>Pablo y Walter, Malbec, Argentina, Uco Valley, 2022 (vg) - 6.9 / 8.6 / 35</b>                                   |                     |
| <i>Deep red, almost purple, lifted violet, redcurrant and cassis notes.</i>                                        |                     |
| <b>Caparone, Montepulciano, Italy, Abruzzo DOC, 2021 (vg) - 7.1 / 8.8 / 35.5</b>                                   |                     |
| <i>Violet coloured, plum and black cherry aroma. Fresh acidity and youthful tannins.</i>                           |                     |
| <b>Coterie de Wildeberg, Cabernet Franc Malbec, S.A., 2021 (vg) - 40.5</b>                                         |                     |
| <i>Crushed fruits, blackberry, wild plum, black cherry, brown spice. Richly fruity, fresh &amp; sappy finish.</i>  |                     |
| <b>Nieto Senetiner, Don Nicanor, Malbec, Argentina, 2021 (vg) - 51</b>                                             |                     |
| <i>Dark, dense complex nose, sweet cranberries, blackberries &amp; rich mocha.</i>                                 |                     |
| <b>* SPARKLING</b>                                                                                                 | 125ml / Btl         |
| <b>Dolci Colline, Italy, Venezia - 6.9 / 34.5</b>                                                                  |                     |
| <i>Apple, white pear and Zesty. Clean and refreshing finish.</i>                                                   |                     |
| <b>Champagne Serveaux &amp; Fils, Carte d'Or, France (vg) - 78</b>                                                 |                     |
| <i>Blend of Chardonnay, Pinot Noir &amp; Pinot Meunier. Brut, white peach, pear &amp; sweet biscuity flavours.</i> |                     |

### COCKTAILS

#### HAPPY HOUR

5PM - 7PM, WED - FRI

ANY 2 OF THE SAME FOR £12

|                                                                             |      |
|-----------------------------------------------------------------------------|------|
| <b>CHERRY FIZZ</b>                                                          | 12   |
| Evan William's bourbon, amaretto, cherry soda, lime                         |      |
| <b>KOKO KWAI</b>                                                            | 12   |
| Koko Kanu coconut rum, Lychee liqueur, pineapple, lime                      |      |
| <b>PASSIONFRUIT PUNCH</b>                                                   | 12   |
| Havana Club Especial, vanilla liqueur, passionfruit, lime, pineapple, apple |      |
| <b>RASPBERRY COLLINS</b>                                                    | 10   |
| JJ Whitley gin, raspberry, lemon, soda                                      |      |
| <b>ESPRESSO MARTINI</b>                                                     | 12   |
| JJ Whitley vodka, Kahlua, Climpson's espresso                               |      |
| <b>GREEN APPLE MARTINI</b>                                                  | 11   |
| Teichenné green apple, JJ Whitley vodka, apple juice, lemon                 |      |
| <b>MANGO SUNSET</b>                                                         | 11   |
| JJ Whitley gin, Monin mango, orange juice, lime, soda                       |      |
| <b>PALOMA</b>                                                               | 12   |
| Cazcabel Reposado, agave, grapefruit, lime & grapefruit soda                |      |
| <b>PICANTE</b>                                                              | 11.5 |
| Cazcabel Reposado, lime, agave, mint, pineapple, chilli, fresh coriander    |      |
| <b>NEGRONI</b>                                                              | 11.5 |
| JJ Whitley gin, Campari, Vermouth                                           |      |
| <b>SPRITZ</b>                                                               | 11.5 |
| Choose from: Aperol, Campari, Limoncello or Hugo (elderflower)              |      |
| <b>VIRGIN MANGO SUNSET (alc free)</b>                                       | 10.5 |
| Tanqueray 0.0, Monin mango, orange juice, lime, soda                        |      |

### BOTTLES & CANS

|                                | Abv  | £   |
|--------------------------------|------|-----|
| Pillars Pilsner (gf)           | 4.0% | 6.7 |
| Pillars Hop Lager              | 4.5% | 6.7 |
| Corona                         | 4.5% | 4.9 |
| Brewdog Elvis Juice            | 6.5% | 6.8 |
| Jubel Peach (gf)               | 4.0% | 5.6 |
| Lucky Saint (alc free)         | 0.5% | 5.4 |
| Beavertown Lazer Crush         | 0.5% | 5.2 |
| Guinness (alc free)            | 0.0% | 6.2 |
| Rekorderlig (Various flavours) | 4.0% | 6.4 |