

# THE REGENT

## FOOD MENU

### STARTERS

QUEEN GREEN OLIVES (VG)	3.5
GARLIC BREAD (V)	
<i>rosemary (VG)</i>	4.5
<i>with mozzarella/vegan mozzarella</i>	5.5
ARANCINI	
<i>with nduja</i>	6.5
<i>with mushroom, peas &amp; taleggio (V)</i>	5.5
FRITTERS	5.5
<i>spinach, chickpea &amp; ricotta</i>	
HOMEMADE MEATBALLS	6
<i>pork &amp; beef meatballs with tomato sauce</i>	
BURRATA	8.5
<i>roasted tomatoes, basil</i>	
TOMATO BRUSCHETTA (VG) - <i>red onions &amp; salsa verde</i>	5
PARMA HAM BRUSCHETTA - <i>mozzarella &amp; salsa verde</i>	5.5

### SHARING BOARDS

VEGETARIAN BOARD	11.5
<i>Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blush tomatoes, mixed peppers, toasted bread, black olive tapenade, evoo &amp; balsamic</i>	
CHARCUTERIE BOARD	12.5
<i>Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, evoo &amp; balsamic</i>	

### SALADS

MIXED LEAF SIDE SALAD (VG) - <i>cucumber, tomato</i>	4.5
COURGETTE SIDE SALAD (V) - <i>rocket, basil, parmesan</i>	5
AVOCADO (V) - <i>buffalo mozzarella, olives, sun blush tomato, pesto</i>	10
QUINOA (VG) - <i>sweet potato, broccoli, pomegranate, spinach, avocado, mixed seeds, lemon dressing</i>	8.5
• add: parma ham +3, smoked salmon +3, goats cheese +2, chicken +2	
<i>All salads are served with balsamic vinegar &amp; olive oil dressing unless otherwise stated</i>	

### DESSERT

JUDES ICE CREAM - <i>ask staff for flavours!</i>	3.5
HOMEMADE TIRAMISU	6
6" NUTELLA PIZZA WITH STRAWBERRIES	5.5
NUTELLA AND BANANA CALZONE	5.75

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

MARGHERITA (V)	fresh basil	9
GOATS CHEESE (V)	red onion, olives, pine nuts	11.5
SPINACH (V)	egg, olives, garlic oil	10.5
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives & basil	11.5
PESTO (V)	artichoke, black olives, sun blush tomatoes	12.5
TUNA	red onion, anchovy, capers	10.5
SMOKED PANCETTA	fresh chilli, mushrooms	11.5
SPICY SALAMI	chilli, basil	11.5
PARMA HAM	rocket, pine nuts	13
COTTO HAM	chorizo, spicy salami	13.5

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

GORGONZOLA (V)	goats cheese, mozzarella, ricotta	12
WILD MUSHROOM (V)	taleggio, truffle oil	13
NDUJA	gorgonzola, mozzarella, parsley	12.5
TENDERSTEM BROCCOLI	pancetta, garlic oil	12
LAMB CALZONE	spinach, potato, mushroom	13.5

*\*not included in 2 for 15*

### VEGAN PIZZAS - vegan mozz and our homemade tomato sauce

VEGAN MARGHERITA (VG)	fresh basil	10
VEGAN PESTO (VG)	artichoke, black olives, sun blush tomatoes	13
SPICY SALAMI (VG)	seitan salami, fresh chilli, basil	13.5
SMOKED PANCETTA (VG)	seitan bacon, fresh chilli, mushrooms	13.5

*Our pizza dough, sauces and toppings are prepared fresh daily using the finest quality Italian ingredients!  
We use nuts in our kitchen - please speak to staff for info on allergens when placing your order*

### 2 FOR £15 PIZZAS & MAINS! ALL DAY MONDAY & TUESDAY

### MAINS - freshly prepared and authentic Italian mains

ORECCHIETTE	broccoli, chilli & vegetarian parmesan (V)	10.5
AUBERGINE PARMIGIANA	aubergine, tomato sauce & mozzarella (V, GF)	11
PUTTANESCA	anchovy, capers & olives	11.5
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu	12.5
CHICKEN MILANESE	rosemary roast potatoes, salad	12.5

### LUNCH - available 12pm to 4pm, Monday to Friday excl bank holidays

£5

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		
AVOCADO SALAD (V, GF)	buffalo mozzarella, cherry tomatoes, olives	
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu	

*Extras are charged between 50p and £2.50. 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 £2.5 extra, please ask us about the steps we have taken to minimise gluten contamination.*

# DRINK MENU

## ● BEER, CIDER & ALE

See below for an example of our range.  
Subject to availability and minor price changes.

○ DRAUGHT		Pint
Camden Hells	4.6%	5.5
Camden Pale	4.1%	5.7
Brewdog Lost Lager	4.5%	5.7
Five Points XPA	4%	5.5
Five Points JUPA	5.5%	6
Luppolo Session	4%	5.5
Magic Rock Saucery	4.7%	5.5
Voodoo Ranger IPA	5.3%	5.95
Red Stripe	4.7%	5.4
Becks Vier	4.5%	4.8
Birra Moretti	4.6%	5.7
Guinness	4.2%	5.5
Hawkes London Cider	4.5%	5.2

## ○ BOTTLED

Corona	4.5%	4.2
Victoria Lager	4.8%	4
Hoegaarden	4.9%	4.5
Umbrella Ginger Beer	5.0%	5.2
Old Mout Cider	4.0%	5.5
Heineken 0.0	0%	3.5

## ● COCKTAILS

2 FOR £12, THURS - SAT, 5PM TO 7PM

Spritz	8
<i>Aperol/Campari, prosecco, soda, fresh orange</i>	
Bloody Mary	8
<i>Element 29, tomato juice &amp; all the trimmings</i>	
Pimms	7.5
<i>Pimms, lemonade, strawberry, mint, cucumber</i>	
Cosmopolitan	8
<i>Element 29, Cointreau, fresh lime, cranberry</i>	
Raspberry Caipiroska	8
<i>Element 29, raspberries, fresh lime, sugar</i>	
Negroni	8
<i>Boxer Gin, Campari, Vermouth</i>	
Rose Bellini	8
<i>Prosecco with rose liqueur</i>	
Mojito	8
<i>Brugal Blanco, lime, mint, sugar</i>	
Margarita	8
<i>Ocho Reposado, lime, Cointreau</i>	
Old Fashioned	8
<i>Makers Mark, sugar, fresh orange, bitters</i>	
Espresso Martini	8
<i>Patron XO, Element 29, fresh Climpsons espresso</i>	

## ● GINS

Boxer Gin	3.4
East London Dry	4
Bulldog	4
Hanbury	5.25
Sipsmith London	5.5
Gin Mare	5.5
Fords London Dry Gin	5.5
Aviation	6
Deaths Door	7
Monkey 47	7
Slingsby Rhubarb Gin	5
Hanbury Rose & Rhubarb	5.5

## ● WHISKEY

Glenfiddich	3.7
Jameson	3.8
Paddy	4
Monkey Shoulder	4.1
Makers Mark	4.2
Dalwhinnie	5.95
Laphroig	6
Buffalo Trace	4.2
Eagle Rare	4.9
Wild Turkey 101	5

## ● RUM

Sailor Jerry	3.4
Brugal Blanco	3.8
Appleton Estate	4.5
Diplomatic Reserva	4.95

## ● VODKA

Element 29	3.4
East London	4.2
Sipsmith	5.5
Crystal Head	6.95

## ● TEQUILA

Ocho Blanco	4.2
Ocho Reposado	4.2
Patron XO	5.5

## ● WINE

○ WHITE	125	175	Btl
Prime Cuts, Chenin blend, South Africa	3.9	4.9	19
Il Badalisc, Pinot Grigio, Italy (vg)	4.7	5.7	23
Les Volets, Chenin Blanc, France	5	6.2	26
The Shuckers Shack, Sauvignon Blanc, NZ	5.5	6.5	28
La Batistine, Gavi Italy (vg)	5.8	7	30
The Next Big Thing, Chardonnay, Australia			32

○ ROSÉ	125	175	Btl
Les Oliviers, Grenache, France	4.9	5.9	22.5
Terrazze della Luna, Pinot Grigio Rosato, Italy			26

○ RED	125	175	Btl
Estampado Bonarda, Cab Sauv blend, Argentina (vg)	3.9	4.9	19
Percheron, Shiraz Mourvedre, South Africa	4.5	5.5	21
Il Meridone, Nero d'Avola, Sicily (vg)	4.7	5.7	23
El Infiernillo, Pinot Noir, Chile (vg)	5	6.2	26
Pablo y Walter, Malbec Argentina (vg)	5.5	6.5	28
Caparrone, Montepulciano d' Abruzzo, Italy (vg)	5.8	7	30
San Felice, Chianti, Italy (vg)			35

○ SPARKLING	125	Btl
Prosecco, Dolci Colline Italy	6	26

## ● SOFT DRINKS

Eager Juices	2.5
<i>Apple, Cranberry, Orange, Pinapple, Grapefruit, Tomato</i>	
Fentimans Botanicals	3.3
<i>Ginger Beer, Rose Lemonade, Victorian Lemonade, Wild Elderflower</i>	
Coca Cola/Diet Coke	3

## ● HOT DRINKS

Tea	2
<i>English Breakfast, Earl Grey, Green, Mint</i>	
<b>Coffees (Climpson &amp; Sons)</b>	
Americano/Espresso	2
Cappucino/Latte/Flat White/Mocha	2.6

our list is frequently changing, follow our socials for new product updates! 🍷

@theregent