

FOOD THE REGENT

Welcome to The Regent! For the time being we are operating with table service only, so please let us know when you're ready! Thank you, and enjoy.

PIZZAS - all with Fior di latte mozzarella and our own fresh tomato sauce

MARGHERITA (V)	fresh basil	8.5
GOATS CHEESE (V)	red onion, olives, pine nuts	11
SPINACH (V)	egg, olives, garlic oil	10
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives & basil	11
PESTO	artichoke, black olives, sun blush tomatoes	12
TUNA	red onion, anchovy, capers	10
SMOKED PANCETTA	fresh chilli, mushrooms	11
SPICY SALAMI	chilli, basil	11
PARMA HAM	rocket, pine nuts	12.5
COTTO HAM	chorizo, spicy salami	13

PIZZA BIANCA - all with Fior di latte mozzarella, no tomato sauce

GORGONZOLA (V)	goats cheese, mozzarella, ricotta	11.5
WILD MUSHROOM (V)	mozzarella, thyme	12.5
NDUJA (spicy soft Italian sausage)	gorgonzola, mozzarella, parsley	12
TENDERSTEM BROCCOLI	pancetta, garlic oil	11.5

VEGAN PIZZA - all with Fior di latte mozzarella, no tomato sauce

MARGHERITA (VG)	with vegan mozzarella	9.5
PESTO (VG)	vegan mozzarella, artichoke, black olives, sunblush tomatoes	12.5

STARTERS & SNACKS

QUEEN GREEN OLIVES (VG)	3.5
GARLIC BREAD	
rosemary (VG)	4.5
with mozzarella (V)	5
TOMATO BRUSCHETTA (VG) - red onions & salsa verde	5
PARMA HAM BRUSCHETTA - mozzarella & salsa verde	5.5

SHARING BOARD

Great for starting, sharing or snacking!

VEGETARIAN BOARD (V)	11
Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blushed tomatoes and mixed peppers, toasted bread, black olive tapenade, extra virgin olive oil & balsamic vinegar	
CHARCUTERIE BOARD	12.5
Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, extra virgin olive oil & balsamic vinegar	

SALADS dressed with balsamic & evoo

MIXED LEAF SIDE SALAD (VG) - cucumber, tomato	4.5
COURGETTE SIDE SALAD (V) - rocket, basil, parmesan	5
AVOCADO (V) - buffalo mozzarella, olives, sun blush tomato, buffalo mozzarella, pesto	10
• add parma ham	12

LUNCH weekdays, 12 - 4pm, eat in

PIZZETTES - smaller, crispier pizzas	5
Margherita (v)	
Tuna, capers, anchovy, red onion	
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, buffalo mozzarella, cherry tomatoes, olives (v)	5

DESSERT

JUDES ICE CREAM, PLEASE ASK STAFF FOR DAILY FLAVOURS	3.5
6" NUTELLA PIZZA WITH STRAWBERRIES	5.5
NUTELLA AND BANANA CALZONE	5.75

Extras are charged between 50p and £1.50. Pizza toppings cannot be swapped. Please make staff aware of any allergies or intolerances when ordering. We use nuts in our kitchen, please ask for information about possible cross-contamination. V = vegetarian, VG = vegan, GF = gluten free. Gluten Free bases are available for £2.5 extra.

DRINKS

● 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
Camden Wit	4.3%	5.7
Brewdog Lost Lager	4.5%	5.7
Five Points XPA	4%	5.5
Five Points JUPA	5.5%	6
Luppulo Session	4%	5.5
Magic Rock Saucery	4.7%	5.5
Voodoo Ranger IPA	4.2%	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
Budweiser	4.5%	4
Umbrella Ginger Beer	5.0%	5.2
Out Mout Cider	4.0%	5.5
Heineken 0.0	0%	3.5
Big Drop Pale Ale	0.5%	4.5

Plus more on rotation. Some of the craft beers change from time to time depending on availability.

● COCKTAILS

2 FOR £12, THURS - SAT, 5PM TO 7PM

Aperol Spritz	8
Campari Spritz	8
Pimms	7.5
Cosmopolitan	8
Negroni	8
Rose Bellini	8
Mojito	8
Margarita	8
Bloody Mary	8
Old Fashioned	8
Espresso Martini	8

● GINS

Boxer Gin	3.4
East London Dry Gin	4
Bulldog Gin	4
Sipsmith London	5.5
Fords London Dry Gin	5.5
Deaths Door	7
Monkey 47	7
Slingsby Rhubarb Gin	5

● WHISKEY

Jameson	3.8
Monkey Shoulder	4.1
Makers Mark	4.2
Lagavul 16 Single Malt	5.95
Nikka Barrel	6
Talisker	6
Johnny Walker Black	4.6
Buffalo Trace	4.2
Eagle Rare	4.9
Wild Turkey 101	5

● RUM

Sailor Jerry	3.4
Brugal Blanco	3.8
Brugal Anejo	3.8
Appleton Estate	4.5
Ron de Jeremy	4.6
Diplomatico Reserva	4.95

● VODKA

Element 29	3.4
Russian Standard	3.4
Sipsmith	5.5
Crystal Head	6.95

● SOFT DRINKS

Eager Juices	2.5
Apple, Cranberry, Orange, Pineapple, Grapefruit, Tomato	
Fentimans Botanicals	3.3
Dandelion & Burdock, Ginger Beer, Rose Lemonade, Victorian Lemonade, Wild Elderflower	
Coca Cola/Diet Coke	3

● 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

● HOT DRINKS

Tea	2
English Breakfast, Earl Grey, Green, Mint	
Coffees (Climpson & Sons)	
Americano/Espresso	2
Cappucino/Latte/Flat White/Mocha	2.6
Hot Chocolate	2.6