

# The Regent

## Sunday Menu

*Bloody Marie £10.5*

*Mango Bellini / Passion fruit Bellini £10.50*

## Sunday Roasts

*All roasts served with: roast potatoes, seasonal greens, glazed carrots & parsnips, braised red cabbage, rich gravy & a Yorkshire pudding*

Roast supreme of chicken £21.00

Roast pressed shoulder of lamb £22.00

Slow roasted pork belly £21.00

Roasted short rib of beef (bone-in) £22.00

Butternut squash, sunblush tomato & vegan cheese spinach parcel (v) £19.00

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## Sides & Snacks

Cauliflower cheese (v) £6.50

Pigs in blankets £6.50

Courgette, rocket & parmesan side salad £6.00

Queen green olives (vg) £4.00

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## Pizzas & Mains

*Our classic Romana-style pizzas with homemade tomato sauce and fior di latte mozzarella. Blanca pizzas served without tomato sauce. Gluten-free bases available for £3*

Oven-Baked Aubergine Parmigiana (v) (gf) £13.50

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Margherita pizza (vegan available + £1) (v) £10.50

Buffalo Mozzarella pizza w/ cherry tomatoes, green olives, fresh basil (v) £14.00

Spicy Salami pizza w/ red chilli, fresh basil £15.00

Cotto ham pizza w/ spicy salami & chorizo £15.50

Gorgonzola pizza bianca, ricotta, goats cheese, parmesan (v) £14.50

Vegan Pesto pizza w/ artichoke, black olives, sunblush tomato (vg) £14.50

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## Desserts

Tiramisu (v) £7.00

Apple Crumble, custard (v) £7.50

Sticky toffee pudding, salted caramel ice cream (v) £8.00

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*Bloody Marie* £10.5

*Mango Bellini / Passion fruit Bellini* £10.50

## White

125 / 175 / btl

<b>Prime Cuts</b>	Chenin Blanc blend, <i>Western Cape, South Africa</i> 2023 (Vg)	4.4 / 5.7 / 23
<b>Il Badalisc</b>	Pinot Grigio, <i>Delle Venezia DOC, Italy</i> , 2023 (Vg)	5.3 / 7.0 / 28
<b>La Lisse Soie D'ivoir</b>	Chenin Blanc, <i>Haute Vallée, France</i> , 2023	-- / -- / 30
<b>La Battistina</b>	Gavi DOCG, <i>Piedmont, Italy</i> , 2023 (Vg)	-- / -- / 36
<b>The Shuckers Shack</b>	Sauvignon Blanc, <i>Marlborough, New Zealand</i> (Vg)	7.1 / 9.6 / 37
<b>The Next Big Thing</b>	Chardonnay, <i>Barossa Valley, Australia</i> , 2022	-- / -- / 38
<b>Contesa</b>	Pecorino, <i>Abruzzo, Italy</i> , 2023 (vg)	-- / -- / 42
<b>Henners Gardner Street Classic Bacchus</b>		
	Bacchus blend, <i>East Sussex, England</i> , 2023 (Vg)	-- / -- / 47

## Orange

### Pequeñas Fermentaciones Naranja Torrontes

Moscatel, <i>Valle de Cafayate, Argentina</i> , 2023	(Vg)	-- / -- / 42
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## Red

<b>Borgia by Borsao</b>	Garnacha, <i>Campo de Borja, Spain</i> , 2022	4.4 / 5.7 / 23
<b>La Ruchette Dorée</b>	Côtes-du-Rhône, <i>France</i> , 2021	6.4 / 7.4 / 31
<b>Pablo Y Walter</b>	Malbec, <i>Mendoza, Argentina</i> , 2023 (Vg)	6.4 / 8.4 / 33
<b>Caparrone</b>	Montepulciano d'Abruzzo, <i>Abruzzo, Italy</i> , 2022	6.6 / 8.7 / 34
<b>Coterie de Wilderberg</b>	Cabernet Franc Malbec, <i>South Africa</i> , 2021 (vg)	-- / -- / 39
<b>Nieto Senetiner, Don Nicanor</b>	Malbec, <i>Argentina</i> , 2021 (Vg)	-- / -- / 49

## Sparkling

<b>Le Dolci Colline Spumante Brut</b>	Prosecco, <i>Veneto, Italy</i> NV	6.5 / -- / 33
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All Sunday Roasts subject to availability, (v) = vegetarian, (vg) = vegan, (gf) = gluten-free  
Let a member of staff know if you suffer from any food allergies before you place your order.