



# THE PRINCE REGENT PUB & KITCHEN

*À la carte*

## FOR THE TABLE

|                                                            |     |                                                     |     |
|------------------------------------------------------------|-----|-----------------------------------------------------|-----|
| Gordal olives (vg)                                         | 6   | Black pudding Scotch egg, HP sauce                  | 7   |
| Padrón peppers, smoked sea salt (vg)                       | 7.5 | Crispy chicken thigh, Korean ketchup, sesame        | 9.5 |
| Focaccia, feta, olives, capers, sun-dried tomato, EVOO (v) | 13  | Babaganoush, sumac onions, molasses, flatbread (vg) | 8.5 |

## STARTERS

|                                                                                               |          |
|-----------------------------------------------------------------------------------------------|----------|
| Pork, 'nduja & pecorino croquettes, roasted garlic aioli                                      | 9        |
| Tiger prawns, chorizo, Padrón peppers, chickpeas, tomato                                      | 14       |
| Fried pink fir potatoes, garlic butter, devilled brown crab mayonnaise                        | 10       |
| Harissa roast carrot, chickpea & golden raisin salad, pine nut & kalamata olive dressing (vg) | 8.5 / 16 |
| Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v)                                     | 9        |
| Conference pear, toasted pecan & chicory salad, Roquefort dressing (v)                        | 8.5 / 16 |

## MAINS

|                                                                                              |      |
|----------------------------------------------------------------------------------------------|------|
| Double rib & chuck smash burger, American cheese, pickles, onion, house sauce, skin-on fries | 17.5 |
| Chicken schnitzel, wild rocket, shaved fennel & parmesan salad, roasted garlic & herb butter | 18   |
| <i>Add a fried Burford brown egg +2</i>                                                      |      |
| Cider-battered North Atlantic haddock, mushy peas, triple cooked chips, tartare sauce        | 19   |
| Venison, smoked bacon & chestnut mushroom pie, buttered mash, cabbage, gravy                 | 22   |
| Chargrilled hispi cabbage, celeriac purée, puy lentils, green sauce (vg)                     | 17   |
| 28-day Himalayan salt-aged sirloin steak, triple cooked chips, peppercorn sauce, watercress  | 29   |
| Pan roasted salmon, plum tomato, fennel, herb & Greek yoghurt salad                          | 21   |
| Grilled halloumi, sprouting broccoli, white beans, smoked almonds, tahini (v)                | 17   |

## LUNCH *Available Mon - Fri 12pm -4pm*

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| Salt beef Reuben sandwich, English mustard, pickles, New York rye                         | 14 |
| Caesar salad, cos lettuce, soft boiled Burford brown egg, focaccia croutons, Grana Padano | 12 |
| <i>Add chicken +5 Add halloumi +4</i>                                                     |    |

## SIDES

|                                          |     |                                                |     |
|------------------------------------------|-----|------------------------------------------------|-----|
| Triple cooked chips (vg)                 | 6   | Purple sprouting broccoli, smoked almonds (vg) | 6   |
| Grilled hispi cabbage, crispy onion (vg) | 5.5 | Buttered pink fir potatoes (v)                 | 5.5 |
| Wild rocket, parmesan                    | 6   | Skin-on fries (vg)                             | 5.5 |

## DESSERTS

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v) | 8   |
| Chocolate brownie, chocolate sauce, vanilla ice cream (v)              | 8   |
| Apple & rhubarb crumble, ginger ice cream (v)                          | 8.5 |
| Selection of Ice Cream Union sorbets & ice creams (per scoop) (v/vg)   | 2.5 |



THE PRINCE REGENT IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan