



**REGINA'S**

BAR & RESTAURANT



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À LA CARTE MENU

## APPETISERS

<b>Nocellara Olives</b> (VE) (GF)	3.95	<b>Kings Beluga Caviar, Huso Huso</b> (10gr)	85
<b>Home-made Bread Board</b> (V) (VE available) French butter, olive oil & balsamic vinegar	6.95	<b>Kings Oscietra Caviar</b> (10gr/30gr)	34/99
<b>Half Dozen Seasonal British Oysters</b> (GF) Shallot vinaigrette	16.95	<b>Kings Golden Oscietra Caviar</b> (10gr/30gr)	41/125

All Caviar is served with crème fraîche, home-made blinis, shallots, fresh lemon

## STARTERS

<b>Home-made Lobster Raviolo</b> Lobster and brandy-infused cream, caviar	14.95	<b>Chicken Livers</b> (GF available) Red wine, sage and wholegrain mustard cream sauce, crostini	11.95
<b>Trio of Bruschetta</b> (V available) Iberico ham, creamed ewes curd and a tomato infused with basil and garlic	11.95	<b>Tricolore Salad</b> (GF) (V) Seasoned tomato filled with burrata Mozzarella, pesto dressing and roasted pistachios	10.95
<b>Steak Tartare</b> (GF) Vinaigrette, shallot, crispy capers and caviar	15.95	<b>Pan-seared Scallops</b> (GF) Iberico ham, crisp asparagus, salmon keta, foamed vin blanc sauce	14.95
<b>Crispy Polenta Croquettes</b> (V) Sautéed mushrooms, softly poached hens egg	11.95	<b>Pan-fried Tiger Prawns</b> (GF) Rocket, garlic and chilli butter	13.95

## MAINS

<b>Pan-roasted Fillet of Monkfish</b> (GF) Roasted pepper sauce, buttered spinach, pepperonata garnish, parma ham	26.95	<b>A Duo of Lamb</b> (GF) Roasted cutlet, slow-roasted belly of lamb, pomme fondant, feves, peas and its own jus	27.95
<b>Baked Medallion of Salmon</b> (GF) Buttered asparagus, king prawns, vin blanc sauce	23.95	<b>Braised Blade of Beef</b> (GF) Creamed potatoes, confit carrots, pickled celeriac, rich madeira jus	24.95
<b>Pan-roasted Breast of Chicken</b> (GF) Confit leg, creamed mushrooms, buttered spinach	23.95	<b>Pan-fried Fillet of Stone Bass</b> (GF available) Red wine-infused shallots, clams, tempura oyster and béarnaise sauce	23.95

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. There is risk associated with consuming raw oysters. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

## GRILL

<b>Grilled Native Lobster (GF)</b>	Market Price	<b>28 Days Aged Fillet Steak 8oz (GF)</b>	34.95
Served with a choice of sauces: thermidor, creamed lobster sauce or garlic and herb butter.		Fresh rocket, chipped potatoes	
Served with a choice of two sides		<b>28 Days Aged Ribeye Steak 10oz (GF)</b>	29.95
		Fresh rocket, chipped potatoes	

## SHARING STEAKS

<b>28 Days Aged Chateaubriand Steak 16oz (GF)</b>	70	<b>28 Days Aged T-bone Steak 24oz (GF)</b>	75
<b>28 Days Aged Côte de Boeuf Steak 24oz (GF)</b>	95	All Served with a choice of a side	

## PASTA

<b>Linguine alla Marinara</b>	25.95	<b>Ravioli Aragosta</b>	27.95
Selection of seafood, clams, rich cherry tomato and garlic sauce, fresh basil		Lobster and brandy-infused cream, caviar, fresh dill	
<b>Risotto Milanas (GF) (V)</b>	23.95	<b>Linguine with Fresh Lobster</b>	£36.95
Ewes milk cheese, peas, asparagus, lemon zest, fresh truffle shavings		Half lobster, lobster and tomato bisque, king prawns, cherry tomatoes	
<b>Rigatoni Pollo</b>	23.95		
Courgettes, sun-dried tomatoes, truffle-infused vin blanc, fresh truffle shavings			

## SIDES

<b>Chipped Potatoes (GF) (VE)</b>	3.95
Add truffle and Parmesan (GF) for 1.95	
<b>Mashed Potatoes (GF)</b>	3.95
<b>Tenderstem Broccoli (GF) (V) (VE available)</b>	4.95
Garlic butter and crispy shallots	
<b>House Salad (GF) (VE)</b>	4.95
<b>Crispy Courgettes (GF available) (VE)</b>	4.95
<b>Seasonal Vegetables (GF) (VE available)</b>	4.95
<b>Confit Carrots (GF) (VE)</b>	4.95

## SAUCES

<b>Peppercorn (GF) (V)</b>	3.95
<b>Blue Cheese (GF) (V)</b>	3.95
<b>Garlic Butter (GF) (V)</b>	3.95
<b>Madeira (GF)</b>	3.95
<b>Béarnaise (GF) (V)</b>	3.95