



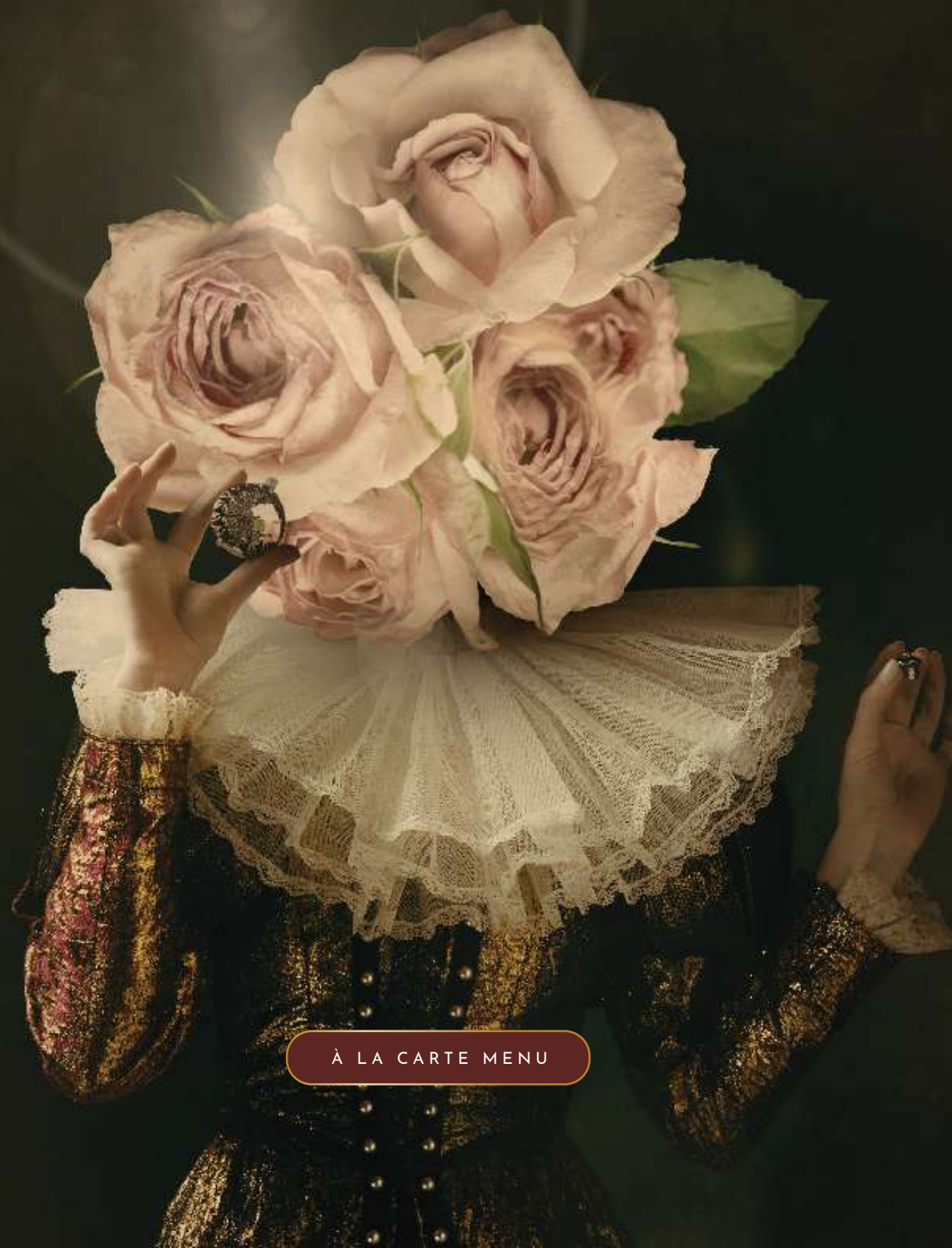
REGINA'S

BAR & RESTAURANT



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À LA CARTE MENU

APPETISERS

Marinated Olives (VE) (GF)	4.95	Kings Beluga Caviar, Huso Huso (10gr)	90
Home-made Bread Board (V) (VE available) French butter, olive oil & balsamic vinegar	6.95	Kings Oscietra Caviar (10gr/30gr)	40/100
Half Dozen Seasonal British Oysters (GF) Choose your sauces: Raspberry & Shallot (Classic mignonette with fresh raspberries) Bloody Mary (Tomato consommé with Worcestershire sauce) Cucumber & Jalapeño (Zesty lime dressing)	21.95	Kings Golden Oscietra Caviar (10gr/30gr) All Caviar is served with crème fraiche, home-made blinis, shallots, fresh lemon	49/125

SHARING PLATTERS

Regina's Fish Platter 62.95	Italian Antipasto Board 54.95
Crispy calamari, tempura prawns, smoked salmon, grilled sea bass, golden fish bites, tiger prawns, scallops, and an Italian marinated seafood selection with octopus.	A classic Italian sharing board showcasing premium cured meats, aged cheeses and marinated Mediterranean vegetables.
Served with homemade bread	Accompanied with homemade bread

STARTERS

Table Side Beef or Tuna Tartare Choose between beef or tuna tartare, prepared tableside with mustard, capers, and egg yolk	16.95	Prawn Tartare (GF available) King prawns with dill, lemon, fresh chilli, baby turnips, and red cabbage sauce, finished with fresh lemon juice	13.95
Mushroom Ceviche (GF) (VE) Wild mushrooms, avocado, and tomato served with a cauliflower and coconut sauce	11.95	Honey Glazed Peaches (V & GF available) Fresh burrata, rocket salad, blackberries, Parma ham, and crispy croutons, served with honey-glazed peaches	13.95
Tricolore Salad (V) (GF available) Tomato, mozzarella, cucumber, olives, and tomato consommé	12.95	Sautéed Tiger Prawns (GF available) Tiger prawns sautéed in garlic and chilli butter, served with fresh rocket and homemade baguette	15.95
Chilli and Tomato Mussels & Clams (GF available) Mussels and clams cooked with cherry tomatoes and fresh garlic, served with homemade bread	14.95	Trio of Fish (GF available) Crispy crab cake, smoked salmon, and a hand-dived scallop, finished with tomato concassé	15.95
Spinach, Ricotta & Egg Yolk Ravioli Homemade pasta filled with silky ricotta, baby spinach, and a runny egg yolk	14.95	Trio of Bruschetta (V) (VE available) Mozzarella, classic tomato and basil, mushroom and garlic	11.95

MAINS

Pan-Roasted Halibut (GF) Served with strawberry and tomato gazpacho, roasted baby potatoes, baby spinach, and a strawberry and tomato concassé	30.95	Pan-Roasted Salmon (GF available) Served with lemon hummus, rice, tomato, cucumber, shallots, olives, feta, and flatbread	25.95
Roasted Chicken Supreme (GF) Served with roasted baby potatoes, baby spinach, poached oranges, and a tomato and black olive sauce	24.95	Chargrilled Lamb Served with Mediterranean vegetable couscous, poached dates, and grilled baby gem lettuce	30.95
Pan-Fried Duck Breast (GF available) Served with sweet potato purée, pomegranate jus, roasted tender stem broccoli, and roasted pistachios	28.95	Spiced Aubergine (VE) Served with couscous, tomato concassé, chickpeas, fresh mint, and a rich tomato sauce	24.95
Whole Lemon Sole (GF) Served with capers, lemon, brown shrimp, and burnt noisette butter	32.95		

FROM THE GRILL

35 Days Aged Fillet Black Angus Steak 225g (GF) Chipped potatoes, fresh rocket salad	43.95	35 Days Aged Ribeye Black Angus Steak 285g (GF) Chipped potatoes, fresh rocket salad	36.95
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SHARING STEAKS

Bone-in Rib-eye Black Angus Steak 35 Days Aged, 720g (GF)	67.95	Chateaubriand Black Angus Steak 35 Days Aged, 450g (GF)	79.95
Tomahawk Black Angus Steak 35 Days Aged, 1.2kg (GF)	99.95	Meat Platter Rump steak, fillet steak, ribeye steak, chicken breast, lamb, and Padrón peppers	125
All sharing steaks are served with chipped potatoes and Greek salad.			

PASTA & RISOTTO

Tagliatelle Pollo (VE) Roasted chicken breast, sun-dried tomatoes, spinach, lemon, and garlic in a creamy sauce	26.95	Lobster Linguine (GF available) Half a fresh lobster, king prawns, and tomatoes in a rich lobster and tomato cream sauce	Market Price
Spaghetti alla Giardiniera (VE) Courgettes, tomatoes, peppers, and vegetable stock sauce	23.95	Linguine or Risotto alla Marinara (GF available) A selection of seafood and clams with tomatoes in a lobster and tomato cream sauce	31.95
Spinach, Ricotta & Egg Yolk Ravioli (V) Homemade pasta filled with silky ricotta, baby spinach, and a runny egg yolk	26.95	Pulled Beef Cannelloni Slow-braised beef with spinach, ricotta, and a rich tomato sauce	28.95
Pesto Risotto (GF) (V) Creamy risotto with basil pesto and roasted Mediterranean vegetables	25.95		

SIDES

Chipped Potatoes (GF) (VE) Add truffle and Parmesan for 1.95 (GF, V)	4.95
Tender Stem Broccoli (GF & VE available) (V)	6.95
Greek Salad (GF) (VE Available)	5.95
Roasted Mediterranean Vegetables (GF) (VE)	6.95
Roasted Baby Potatoes (GF) (VE)	5.95
Seasonal Vegetables (GF) (VE)	5.95

SAUCES

Peppercorn Sauce (V)(GF)	3.95
Blue Cheese Sauce (GF) (V)	3.95
Garlic Butter (GF) (V)	3.95
Madeira Jus	3.95

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens 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. Halal options available.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan

