



REGINA'S

BAR & RESTAURANT

SET MENU

Imperial £60 per person

STARTERS

Trio of Fish

Crispy Crab Cake, Smoked Salmon, Hand-Dived Scallops, Finished With Tomato Concasse

Trio Bruschetta (V)(VEA)

Mozzarella, Classic Tomato and Basil, Mushroom and Garlic

Charred Aubergine & Burrata (V) (GF)

Served With a Vibrant Pomegranate and Walnut Relish

Chilli & Tomato Mussels and Clams (GFA)

Mussels and Clams Cooked With Cherry Tomatoes, Fresh Garlic and Chilli, Served With Bread

MAINS

Slow-Braised Feather Blade of Beef (GF)

Served With Chive and Confit Garlic Pomme Puree and Baby Carrots

Stuffed Monkfish (GF)

Rolled in Parm Ham, Filled With Cranberries and Sage, Served With Pepper Puree, Spinach and Roasted Peppers

Roasted Chicken Supreme (GF)

Served With Dauphinoise Potatoes, Baby Spinach, and Rich Mushroom Cream Sauce

Spinach, Ricotta & Egg Yolk Ravioli (V)

Filled With Silky Ricotta and Baby Spinach

Pan- Roasted Salmon (GFA)

Served With White Bean, Tomato and Olive Cassoulet, Tender Baby Spinach

Chargrilled 8oz Ribeye (GF)

Chipped Potatoes, Rocket Salad

DESSERTS

Home-made Baklava (V)

Vanilla Ice Cream and Icing Sugar Dust

Vegan Chocolate Brownie (VE)

A Decadent Vegan Chocolate Brownie, Paired with Caramelised Banana, and a Scoop of Homemade Banana Ice Cream

Sticky Toffee Pudding (V)

Warm Sticky Toffee Pudding Served With Vanilla Ice Cream and Toasted Walnuts

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.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan • (VEA) Vegan Available • (GFA) Gluten Free Available