THE PRINCE REGENT
PUB & KITCHEN

À la carte

NIBBLES

Gordal olives (vg)	6	Corn ribs, Za'atar salt, sumac & lime (v)	9.5
Sourdough, basil & sun-dried tomato butter (v)	6.5	Padrón peppers, smoked sea salt (vg)	7.5
Cashel blue & pork sausage roll, burnt apple puree	8.5		

STARTERS

Salt & pepper squid, chilli, spring onion, roasted garlic aioli	9.5
Pork, 'nduja & pecorino croquettes	9
Sauteed chicken livers on duck fat sourdough	9
Roasted beetroot hummus, coconut & lime yoghurt, pickled beets, apple & freshly picked herbs (vg)	8.5
Crispy chicken thigh, Korean ketchup, sesame	9.5
Montsalvy brie bites, toasted cashew nuts, truffle honey (v)	9.5
Taramasalata cod roe, rainbow radishes & herb oil, charcoal crackers	8
Whipped feta, chilli squash, beets, spinach, molasses & candied pecan salad (v)	9/16

LUNCH *Mon - Fri 12 - 4pm*

Croque Monsieur	13
Add a fried Burford brown egg 2	
Roast pumpkin & fig salad with toasted seeds & pomegranate molasses	12
Add a goats curd £4 Add chciken £4	
Iberico pork, black pudding & apple hash	14

MAINS

Slow-cooked beef shin & Guinness pie, savoy cabbage, mash potato & gravy	23
Confit leeks, goats curd, Jerusalem artichoke, hazelnut & bitter leaf salad, burnt honey (v)	18
Double rib & chuck smash burger, American cheese, pickles, onion, house sauce, skin-on fries	17.5
Cider-battered North Atlantic haddock, mushy peas, triple cooked chips, tartare sauce	19
Iberico pork shoulder, pink fir potatoes, broccoli, smoked romesco	24
Slow-roast miso cabbage, wild mushroom, celeriac puree, crispy kale & chimmichurri rojo (vg)	17
35-day dry-aged ribeye steak, mache lettuce and sumac onion salad, chimichurri, triple cooked chips	34
Pan fried hake, ratte potatoes, monks beard & tartare beurre blanc	25
Chicken schnitzel, wild rocket, shaved fennel & parmesan salad, roasted garlic & herb butter	18
Add a fried Burford brown egg 2	

SIDES

Skin-on fries (vg)	5.5	Ratte potatoes (v)	6.5
Triple cooked chips (vg)	6	Wild rocket, parmesan, fennel, Evoo	6.5
Truffle & Parmesan fries	7.5	Confit leeks with hazelnuts (vg)	5.5

DESSERTS

Affogato, vanilla ice cream (v)	5.5
Apple & pear crumble, oats, Fior di latte ice cream (v)	8.5
Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v)	8
Chocolate brownie, chocolate sauce, vanilla ice cream (v)	8
Selection of ice cream Union sorbets & ice creams (per scoop) (vg/v)	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