THE PRINCE REGENT
PUB & KITCHEN

X

HG WALTER

STEAK NIGHT

EVERY THURSDAY FROM 5PM

All steaks are sourced from HG Walter, known for UK & Irish Farms.

Rare native breed steaks are Himalayan Dry Aged for a minimum of 28 days

STEAKS- Served with 1 sauce

Bavette 200g 20

Rib-eye 500g 29 | Sirloin on the bone 400g 36

STEAKS TO SHARE- Served with 2 sauces

Chateaubriand 500g 65 | Cote de boeuf 900g 85

Pre order only: Tomahawk on the bone 1.1kg 95

SAUCES

Peppercorn 3.5 | Béarnaise 3.5 | Chimichurri 3.5 | Cafe de Paris butter 3.5

SIDES

Triple cooked chips 6 | Skin-on fries 5.5 | Grilled brocolli 7

Wild rocket, parmesan, fennel salad 6 | Cauliflower cheese (v) 8.5 | Creamed mash 6.5

RECOMMENDED WINE PAIRING

Cabernet Sauvignon, Circumstance, Stellenbosch, South Africa, 14.0%, Vegan, 2020 50

Bressia, Monteagrelo Malbec, Valle de Uco, Mendoza, Argentina, 14.5%, Vegan, 2021 61

Alasia, Barolo DOCG, Piemonte, Italy, 14.0%, Vegan, 2020 77

Full wine list available separately

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. (v) vegetarian / (vg) vegan
Menu subject to change, any items are available by pre-order