



RESTAURANT, BAR  
& TERRACE

# Bar Menu

Served from 11am until 11pm

## Classic Sandwiches

All sandwiches served on a white or brown bloomer,  
served with beetroot & raisin slaw and crisps

British Roast Beef with Creamy Horseradish Sauce .....	7
Farmhouse Honey Roast Glazed Ham with English Mustard .....	6.5
Marinated Roasted Bell Peppers, Local Brie and Red Onion Salsa (v) .....	6

## House Speciality Sandwiches

Served with house salad, beetroot & raisin slaw and skin on fries

Steak Ciabatta .....	11.95
5oz caramelised minute steak with wild rocket served in a toasted ciabatta with mustard mayonnaise	
Club Sandwich .....	10.95
Grilled chicken, baby gem lettuce, smoked streaky bacon, soft boiled egg coated in a Caesar dressing	
Roasted Pear and Stilton Wrap (v) .....	7.95
With blue cheese, rocket leaves and homemade red pepper chutney in a spinach wrap	

(v) = Vegetarian option

We take food allergies very seriously, if you have any questions please ask one of our team for assistance. Park Regis require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT at the current rate.

## Mains

Chargrilled 10oz Ribeye Steak .....	23.95
With baby vine tomato, cap mushroom, skin on fries and mixed leaves	
Park Regis Haddock and Chips .....	14.95
Beer battered haddock served with mushy peas, homemade tartar sauce and hand cut chips	
Italian Pappardelle Pasta (v) .....	12.5
With slow cooked Provençale sauce, wilted kale and sautéed mushrooms	
Super Salad (v) (vg) .....	10
Quinoa and roasted sweet potato, avocado, walnuts, braised spouts, raisins and heritage beetroot, served with a balsamic dressing	
Classic Chicken Tikka Masala .....	14
Northern Indian spiced chicken in a rich masala sauce with a hint of chilli, garlic served with basmati rice, plain naan bread and pickles	

## Sides

Beer Batter Onion Rings .....	3.95
Potato Wedges .....	3.95
House 'slaw .....	3.95
Skin on Fries .....	3.95
Garlic Sourdough Bread .....	3.95

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## Burger Classics

All our burgers are handmade from scratch using the best local ingredients flame grilled to order to create the best tasting burger for you

Park Regis Beef Burger .....	14
With smoked cheese, beef tomato, red onion with tomato relish, crisp lettuce on toasted brioche bun and skin on fries	
Peppered Lamb Burger .....	13.5
With tzatziki dressing, beef tomato, red onion, crisp lettuce in a toasted brioche bun and skin on fries	
Butter Milk Tandoori Chicken Burger .....	13.5
With homemade onion bhaji and yoghurt dip, beef tomato, red onion, crisp lettuce on a toasted brioche bun and skin on fries	
Bombay Spiced Chickpea Burger (v) .....	12.95
With lentil and coriander spices and a yogurt dip served with tomato, red onion, crisp lettuce and toasted brioche bun and skin on fries	

## Italian Stonebaked Pizza

All our pizzas are freshly baked in-house in our stone baked clay oven

Classic Margarita Pizza (v) .....	12.95
Duo of tomatoes, basil, torn Mozzarella and balsamic	
Meat Feast Lovers .....	14
Chilli beef, smoked bacon, pulled pork and pepperoni	
Chicken Fajita .....	13.95
Spiced tender fajita pieces of chicken breast, sweetcorn, mushrooms, jalapenos, red onions and mixed peppers	
Goats Cheese (v) .....	12.95
Spinach, red onion and sun blushed tomato	

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Founded over 200 years ago in 1812, Laurent-Perrier is one of the most distinguished, family-owned Champagne Houses. Based right in the heart of the Champagne region in Tours-sur-Marne, Laurent-Perrier has a pedigree for innovation, handcrafting elegant champagnes using traditional, time-honoured methods. There are seven champagnes in the award-winning Laurent-Perrier range, from the iconic Cuvée Rosé to the luxurious Grand Siècle by Laurent-Perrier. These champagnes make great apéritifs and are also a superb accompaniment to food. The Laurent-Perrier style is all about freshness, lightness and finesse and this is carried through each of the Champagnes in the range.

	125ml	Bottle
1 Laurent-Perrier, La Cuvée Brut NV Subtle citrus, toast and spice in this perfectly balanced Champagne. With a strong structure giving the wine good food compatibility with fine fish dishes, delicate seafood, white meat & poultry	12	70
2 Laurent-Perrier, Cuvée Rosé NV Cuvée Rosé is Iconic. A wonderfully refreshing aperitif, with a broad range of berry fruit on the nose. It works well with a variety of dishes including fish, lamb, red fruit puddings and Asian cuisine.	16	90
3 Laurent-Perrier, Vintage 2008 Dried apricots, hints of pineapple and lightly toasted nuts on the nose. Beautifully balanced, developing good richness with delicate mousse. This will prolong tasting pleasure with poultry or other white meats.		85
4 Laurent-Perrier Harmony Whilst displaying the elegance and freshness that is the signature of the House, this demi-sec is a softer style of champagne with a delicate sweetness coming from a slightly higher dosage. An ideal accompaniment to desserts and pastries.		70

Wine by the glass is available in a 125ml measure.

# Prosecco

		125ml	Bottle
5	<b>Millesimato Prosecco</b> Attractive aromas of melons and lightly grilled nuts with a good balance between the bubbles, acidity and a suggestion of sweetness on the finish.	6.5	27
6	<b>Nua Rose</b> Lightly aromatic with notes of melon, pear and sweet cranberry on the nose and palate this is a very refreshing Spumante Rose with well-balanced acidity and bubbles.		30

# Rosé

		175ml	250ml	Bottle
7	<b>Pierre Lacasse Rose</b> An elegant style of rose with tight raspberry and cranberry fruit, this has refreshing acidity and is delicate and refined. Enjoy with a scallops, white fish or simple chicken dishes.	4.75	6.75	20
8	<b>Out of America Zinfandel</b> Flavourful and off-dry with aromas and flavours of baked summer pudding, lychees, exotic fruit and tutti frutti. This would work well with Pasta.	6.5	9	27

# White

	175ml	250ml	Bottle
9 Pierre Lacasse Chardonnay A very expressive nose of pure apricot and peach, this is full flavoured but soft and well balanced. Rounded, this would pair well with roast chicken or pork.	4.75	6.75	20
10 Cape Marlin Chenin Blanc Fragrant and aromatic with tangerine, yellow and red plums and nectarine. Fruit forward and juicy with well-balanced acidity. Delicious with chargrilled chicken or a fish dish	5.25	7.5	22
11 Cortestrada Pinot Grigio Light, fresh and crisp with attractive aromas and flavours of lemon, apple and nuts. This is refreshing, well balanced and zesty with pretty citrus acidity. This can be enjoyed on its own or with salads or seafood.	6	8.5	25
12 Neptune Point Sauvignon Blanc Pure, flavourful and intense with aromas and flavours of passion fruit and grass. This is well structured with integrated acidity and a nice rounded palate. Perfect with white fish, salads or goats' cheese.	8.75	11.75	35
13 Robalino Albarino Pretty lime, apricot and tropical fruit aroma and flavours. This is well balanced, rounded and delicious with crisp acidity and a long finish. Enjoy with Pasta, vegetables, oven baked fish.			47
14 Michel Leon Gewurztraminer With classic aromas of roses, lychee, spice and violets this is beautifully balanced with fresh acidity and a suggestion of sweetness on the finish. A perfect match with Beef or lamb.			45
15 Napa Cellars Chardonnay The Napa Cellars Chardonnay displays classic Napa Valley Chardonnay characteristics indicative of this region. Aromas of baked apple, ripe Bosc pear, crème brûlée and lemon curd excite the senses.			50

# Red

	175ml	250ml	Bottle
16 Pierre Lacasse Cabernet Sauvignon An easy drinking, medium bodied wine with bramble fruit and light spice on the nose and palate. Ripe plums and a twist of tannin on the finish gives this red a pleasing structure. Perfect with lamb and other red meats.	4.75	6.75	20
17 Finca Clasica Shiraz Malbec Perfumed and juicy with notes of ripe plums and soft, red berry fruits. Easy drinking with mellow tannins this would be a delicious match with a lamb or Burgers.	7	10	30
18 Cape Marlin Shiraz Medium ruby colour with juicy, peppery, red berry fruits such as red cherries and plums and a sprinkling of black pepper at the back of the palate. Perfect with beef or a burger.	5.25	7.5	22
19 Volandas Merlot Medium bodied with lifted black cherry fruit, black pepper and blackcurrant leaf on the finish. Well balanced and easy drinking this can be enjoyed with Pasta.	6	8.5	25
20 Senorial Rioja Crianza Showing some noticeable, attractive development on the nose and palate with a whisper of oak and some baked red berry fruit and apple. Classic Strawberries dominate the palate, balanced with still-fresh acidity and spice. Enjoy with roast pork.			33
21 Neptune Point Pinot Noir Medium depth of colour with attractive spicy berry and bramble fruits along with black cherry notes. This is a classic Pinot Noir with well-integrated tannins and a good length. Enjoy with poultry.			47
22 Kleindal Pinotage Distinctive Pinotage notes of pepper, smoke and tar with juicy red berry fruits and cranberries underneath. This is soft and succulent yet powerful and full bodied, this can be enjoyed with beef.			27



# Cocktails

## Vodka Cocktails

Espresso Martini .....	8.5
Vanilla Vodka, Kahlua, Vanilla Syrup, Espresso	
Porn Star Martini .....	9.75
Vanilla Vodka, Passoa, Passion fruit pure, pineapple juice	
Roman-esque .....	9.95
Vodka, Passoa, Greandine, Lemon Juice, Orange Juice, Pineapple Juice	
Marmalade Martini .....	8.5
Vanilla Vodka, Vermouth, Mandarin Vodka, Orange Juice	
Cosmopolitan .....	9.5
Vodka, Triple Sec, cranberry juice	

## Gin Cocktails

Tom Collins .....	9.5
Gin, Sugar Syrup, Lime Juice, Soda Water	
Bramble .....	9.5
Gin, Chambord, Sugar Syrup, Lime Juice	
English Garden .....	10.5
Gin, Elderflower Liqueur, Apple Juice, Cucumber	
Negroni .....	9.5
Gin, Campari, Sweet Vermouth	
Berry Passionate .....	9.5
Gin, Elderflower Liqueur, Orange Juice, Grenadine, Passion Fruit Syrup	

## Rum Cocktails

Mai Hawaii .....	8.95
Rum, Aperol, Cointreau, Raspberry puree, Orgeat Syrup, Passion Fruit Puree & Lime Juice	
Strawberry Daiquiri .....	8.5
Rum, Lime Juice, Sugar Syrup, Strawberry Puree	
Blue Hawaiian .....	8.5
Brugal Blanco, Lime Juice, Sugar Syrup, Strawberry Puree	
Cuba Libre .....	8.5
Rum, Lime Juice, Coca-cola	

\*We pride ourselves on the quality of our products all our juices used within our cocktail range are 100% fresh and not from concentrate.

## Whiskey Cocktails

Wild Cherry .....	8.5
Tullamore Dew, Hennessy VS, Baileys, Luxardo, Martini Bianco, Cherry Bitter	
Old Fashioned .....	9.5
Whiskey, Sugar Cube, Angostura Bitter	
Manhattan .....	9.5
Bourbon, Vermouth, Angostura Bitter	
Sazerac .....	9.5
Monkey Shoulder, Hennessy VS, Pernod,	
Monkey Sour .....	9.5
Monkey Shoulder, Chocolate Bitters, Angostura, Lime Juice	

## Mojito Selection

Maraschino Cherry Mojito .....	8.5
Rum, Amaretto, Maraschino Cherry, Maraschino Syrup, Lime, Fresh Mint, Soda Water	
Raspberry & Passionfruit Mojito .....	8.5
Rum, Chambord, Raspberries, Passionfruit, Fresh Mint Leaves	
Luxury Mojito .....	14
Champagne Brut, Rum, Lime Juice & Fresh Mint Leaves	
Passionfruit Mojito .....	8.5
Rum, Passion Puree, Lime Juice & Fresh Mint Leaves	
Strawberry Mojito .....	8.5
Rum, Strawberry Puree, Sugar Syrup, Lime Juice & Fresh Mint Leaves	
Raspberry Mojito .....	8.5
Rum, Raspberry Puree, Lime Juice & Fresh Mint Leaves	

## Mocktails

Ultimate Cooler .....	5.5
Watermelon Syrup, Passionfruit Puree, Orange Juice, Cranberry Juice	
Apple Mojito .....	5.5
Apple Juice, Lime Juice & Fresh Mint Leaves	
Peaceful Mule .....	5.5
Fresh Lime, Raspberry, Lime Juice, Passionfruit Puree & Ginger Ale	
Raspberry Mojito .....	5.5
Raspberry Puree, Apple juice, Lime Juice & Fresh Mint Leaves	
Strawberry Daiquiri .....	5.5
Strawberry Puree, Lime juice, apple juice	

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**Gin**

25ml

JJ Whitley London Dry .....	4.5
JJ Whitley Flavoured (Ask server for flavours) .....	5
Whitley Neill Original .....	5
Whitley Neill Flavoured (Ask server for flavours).....	5.5
Hendricks Gin .....	5.5
Tanqueray Gin .....	5
Tanqueray No 10 .....	6
Sipsmith London Dry Gin .....	6
Monkey 47 .....	6
Bombay Sapphire .....	5
Tonics sold separately	

**Vodka**

25ml

JJ Whitley Potato Vodka .....	4.5
Belvedere .....	7
Grey Goose .....	7
Absolute (ask server for flavours) .....	5

**Rum**

25ml

Brugal Blanco Especial .....	4.5
Sailor Jerry .....	4.5
Koko Kanu .....	4.5
Kraken Black Spiced Rum .....	4.75
Ron Zacapa 23 Year Old .....	6.5

**Whiskey**

25ml

Jameson .....	4.5
Tullamore Dew .....	4.5
Makers Mark .....	4.75
Knob Creek .....	6
Glenfiddich 12 YO .....	5.5
Glenfiddich 15 YO .....	7
Glenfiddich 21 YO .....	12
Balvenie 12 YO .....	6.5
Balvenie 14 YO .....	8
Monkey Shoulder .....	4.75
Bulleit Rye .....	5.5
Johnnie Walker Blue Label .....	18

## Brandy

	25ml
Hennessy VS .....	5.5
Hennessy XO .....	18.5

## Tequila

	25ml
Olmecca Blanco .....	4.5
Olmecca Reposado .....	4.5
Patron Silver .....	7.5
Patron XO .....	5

## Liqueurs

	25ml	50ml
Disaronno Amaretto .....	4.5	9
Southern Comfort .....	4.5	9
Baileys Irish Cream .....		6
Tia Maria .....		6
Martini .....		6

## Sherry & Port

	50ml
Sandeman Tawny Port .....	5
Hidalgo Triana Pedro Ximenez .....	6

## Draught

	Half Pint	Pint
Guinness .....	3	6
Lagunitas Daytime IPA .....	2.75	5.5
Amstel .....	2.75	5.5
Birra Moretti .....	3	6
Orchard Thieves .....	2.5	5

## Bottled Beer & Cider

Heineken .....	5
Sol .....	5
Lagunitas IPA .....	5.5
Lagunitas 12th of Never Ale .....	5.5
Bulmers Original .....	5.5
Old Mout Cider (ask server for options) .....	5.5
Heineken 0% .....	4

## Soft Drinks

Coca Cola 330ml .....	3.2
Diet Coca Cola 330ml .....	3.2
Schweppes Lemonade 200ml .....	2.75
Red Bull 250ml .....	3.5
Schweppes Ginger Ale 125ml .....	2.2
Schweppes Ginger Beer 275ml .....	3.7
Belvoir Organic Elderflower Presse 250ml .....	3.75
Still Natural Water 330ml .....	2.5
Sparkling Natural Water 330ml .....	2.5
Still Natural Water 750ml .....	3.5
Sparkling Natural Water 750ml .....	3.5
Fever-Tree Tonic Water 200ml .....	2.75
Fever-Tree Light Tonic 200ml .....	2.75

## Hot Drinks

Café Latte Tall .....	3
Café Latte Grande .....	3.3
Café Latte Venti .....	3.7
Cappuccino Tall .....	3
Cappuccino Grande .....	3.3
Cappuccino Venti .....	3.7
Caffe Americano Tall .....	2.9
Caffe Americano Grande .....	3.15
Caffe Americano Venti .....	3.45
Caffe Mocha Tall .....	3.65
Caffe Mocha Grande .....	3.95
Caffe Mocha Venti .....	4.25
Caramel Macchiato Tall .....	3.8
Caramel Macchiato Grande .....	4.1
Caramel Macchiato Venti .....	4.45
Tazo Tea Tall .....	2.35
Tazo Tea Grande .....	2.45
Tazo Tea Venti .....	2.55
Tazo Chai Tea Latte Tall .....	3.45
Tazo Chai Tea Latte Grande .....	3.75
Tazo Chai Tea Latte Venti .....	3.95
Hot Chocolate Tall .....	3.35
Hot Chocolate Grande .....	3.65
Hot Chocolate Venti .....	3.9
Espresso Solo .....	2.3
Espresso Doppio .....	2.5
Espresso Shot .....	0.4
Flavoured Syrup .....	0.5
Caramel Sauce .....	0.5
Whipped Cream .....	0.5
Soy .....	0.4