



• 1565 •

RESTAURANT, BAR
& TERRACE

Bar Menu

Served from 11am - 10pm

Tapas 3 for £14.00

Chorizo with Gorgonzolla Cheese	5.95
Spiced pan fried chorizo served in rich tomato sauce and finished with gorgonzolla cheese	
BBQ Chicken Wings	6.95
Sticky bbq chicken wings glazed in homemade bbq sauce	
Baked Tandoori Fish with Spiced Chickpea	6.95
Baked tandoori spiced fish marinated in Asian spices served with spiced chickpea	
Moroccan Lamb Kofta	6.95
Grilled Moroccan flavoured lamb kofta served with a light dressing	
Mexican Chicken Burrito	5.50
Spicy chicken, black beans, tomato, rice and mature cheddar cheese (v) or Haloumi (gf)	
Iberian Ham on Ciabatta	5.95
Cured ham with pesto on toasted ciabatta bread	

Salads

Classic Caesar	12.95
Crisp romaine lettuce, grilled chicken, pancetta, garlic ciabatta croutons, boiled egg and coated in Caesar dressing	
Tempura King Prawns and Squid	13.95
Tempura prawns and squid with a crisp salad and balsamic dressing	
Heritage Beetroot and Goat's cheese (v)	10.95
Pickled beetroot, crumbed goat cheese with crisp garden salad	

Sharing is Caring

Picnic at the Park	26.00 based on 2 sharing
Cured meats, chicken scotch eggs, pate, olives, pickles, toasted sourdough bread and a selection of dips	
Lighter Picnic at the Park (v)	22.95 based on 2 sharing
Baked vegan filled roast vegetables, chickpea hummus, grilled summer vegetables, red pepper hummus, pickles, toasted sourdough bread and a selection of dips	
Grill Grazing Platter	24.50 based on 2 sharing
Mini beef slider, jerk pork ribs, tempura king prawns, grilled corn on the cob and BBQ & chimichurri chipolata sauces	
Mezze Sharing Board	22.95 based on 2 sharing
Lamb kofta, grilled chicken kebab, falafel with piyaz salad	

(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.

In the event of adverse weather conditions, we will ask you to wait inside the 1565 bar area social distanced until the weather clears. As food cannot be consumed indoors we will serve you fresh plates once you are re seated outside. If weather conditions are not improving we will offer you a voucher to use on your next visit, please note the voucher is valid for one month from the date of issue and please book in advance.

From the Grill

Ribeye Steak 10oz	24.95
With slow cooked tomato, skin on fries and mixed leaves	
Sauces: peppercorn, brandy, gorgonzola	supplement 2.00 per sauce
Jumbo King Prawns x 4	16.95
With slow cooked tomato, skin on fries and mixed leaves	
Grilled Halloumi with Garlic Peppers	11.95
With slow cooked tomato, skin on fries and mixed leaves	
Classic Prime Beef Burger	14.50
8oz beef burger served on a toasted brioche bun with smoked bacon, beef tomato, crisp lettuce, mayonnaise and skin on fries	
Grilled Chicken Burger.....	13.95
Buttermilk chicken burger served on a toasted brioche bun with beef tomato, crisp lettuce, lemon mayonnaise and skin on fries	
Black Bean Vegetarian Burger	12.95
Spicy black beans with vegetable pattie served on a toasted seeded sesame bun with beef tomatoes, crisp lettuce, garlic mayonnaise and skin on fries.	

Pizza & Pasta

All our pizzas are homemade on stretched pizza bases in a stone baked oven with rich tomato sauce and finished with Italian mozzarella.

BBQ Meat Lovers	13.95
Spicy beef mince, pepperoni and bacon	
Supreme of Chicken.....	12.95
Tandoori style chicken, grilled chicken, sweetcorn and peppers	
Cheese Delight	11.95
Goats cheese, farmers blue cheese, gorgonzolla cheese with caramelised red onions	
Spaghetti Alla Puttanesca.....	11.95
With olives and capers (v)	
Spaghetti Bolognaise.....	13.95
A rich beef ragu sauce served with fresh parmesan	

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Sides

Sweet Potato Fries	4.00
Salt and Black Pepper Fries.....	4.00
Beer Battered Onion Rings	4.00
Green Salad	4.00
Rocket and Parmesan Salad	4.00

Dessert on the Terrace

Sticky Toffee Pudding	6.95
With rich toffee sauce	
Summer Eton Mess	5.95
With raspberries, strawberries, blueberries and light crushed meringue	
Trio of Ice Cream	5.95
Coconut, mango, vanilla bean ice cream with poppy seed tuille	

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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	Millesimato Prosecco 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	Nua Rose 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	Pierre Lacasse Rose 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	Out of America Zinfandel 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