

# Regents Bistro Dinner Menu

From 6pm - last orders 9pm

## To start

Artisan bread, with olive oil and balsamic vinegar £3 (V)

Freshly made soup with sourdough bread £5.25 (V)

Moules cooked in white wine, butter, garlic and shallots with sourdough bread £7

King prawns sautéed in garlic oil with artisan bread £7

Ham hock and pea terrine with piccalilli and sourdough toast £6.50

Mushrooms cooked in a creamy garlic sauce on toasted sourdough bread £5.50 (V)

To share – camembert baked in the oven and served with focaccia and artisan bread £11 (V)

## To follow

Moules cooked in white wine, garlic, butter and shallots, frites and sourdough bread £13

Trio of mini burgers – 2 beef and 1 lamb, with cheese and bacon, relish, fries or chunky chips £12

Beef bourguignon made with old walls red wine, dauphinoise potatoes and honey glazed carrots £14

Slow roast pork belly, with cider apple glaze, dauphinoise potatoes and roasted Mediterranean vegetables £13

Confit of duck leg, served on a cassoulet with buttered mash potatoes £13

Spinach and Ricotta Gnocchi finished with parmesan shavings £10 (V)

Filo parcel filled with sweet potato, chestnuts and cranberries served with roasted Mediterranean vegetables £11 (VE)

Chicken Supreme, fried chicken wing, buttery mash, cavolo nero, tomato and chorizo concasse £13

Pie of the day chips, fries or mash potatoes and seasonal British vegetables £13

Vegetarian pie filled with butternut squash, beans and cheese, with mash or chips and seasonal British vegetables £12 (V)

8oz British bistro rump steak, fries or chips, confit tomato, field mushroom and pepper sauce £18

## Sides

Seasonal British veg £3.00 - New potatoes £3.00 - Mash £3.00 - Skin on fries £3.00

Chunky chips £3.00 - Sweet potato fries £3.50 - Side salad £3.00 - Coleslaw £2.00

V = Vegetarian VE = Vegan