



A la Carte Menu

Starters

Ham Hock Terrine with onion jam, pea cream and micro basil	£8	Roasted Beetroot with honey roasted squash, whipped goats' cheese and pine nut crumb (v)	£7.95
Beef Carpaccio with wild roquette, capers and parmesan shards	£9	Roasted Cauliflower Soup with smoked chorizo, garlic ciabatta (vegan and gluten free options available)	£6
Seared Scallops with sautéed black pudding, crispy pancetta and pea puree	£9.50	Baked Camembert (to share) infused with garlic and rosemary, roasted figs and local honey, served with sourdough, olives, sun blushed tomatoes, grapes, celery and chutney (v)	£19.00
Scotch Egg with chicken, tarragon mousse, air dried prosciutto and creamed leeks	£8		

Main Course

Blade of Beef with wild mushroom cannoli, baby leeks and cauliflower puree	£17.95	Roasted Hake with wild rice, crispy kale and a cumin dressing	£18.95
Saddle of Spring Cornish Lamb with potato terrine, wild mushrooms, salt baked celeriac and jam jus	£18	Park Regis Golden Beer Battered Haddock with beef dripping fat chips, tartar sauce, mushy peas and burnt lemon	£14.95
Trio Worcestershire Pork crispy belly, pork faggot, pulled pork croquet with onion puree and red wine jus	£17.95	Fettuccine Alfredo Pasta ribbons tossed in fresh parmesan and cream with sauté mushrooms (v)	£12.95
Roast Cornfed Chicken with pak choi, chicken bon bon, pea puree and red wine jus	£16.95	Catch of the Day with market vegetables and new potatoes	£18.95

From the Coals

Herefordshire Sirloin with café de Paris butter, flat cap mushroom, confit tomato and triple cut chips	10 oz £24.95 12 oz £26.95
10oz Rib Eye Steak with café de Paris butter, flat cap mushroom, confit tomato and triple cut chips	£23.95
Park Regis Burger 6oz beef burger with smoked streaky bacon, blue cheese, caramelised onions, crisp gem leaves, sliced tomato, pickle relish served in a toasted brioche bun with skin on fries	£15.95
Grilled Spatchcock Chicken with cap mushroom, red pepper butter and triple cut chips	£15.95

Sides

Selection of bread rolls with olive oil and balsamic vinegar	£1.95
Triple Cut Chips in Beef Dripping	£3.95
Sweet Potato Fries	£3.95
Skin on Fries	£3.95
Beer Batter Onion Rings	£3.95
Cauliflower Cheese	£3.95
Seasonal Vegetables	£3.95
Roquette and Parmesan Salad	£3.95

Desserts

Rich Italian Caramel Tiramisu with rich smooth chocolate sauce, centred with coffee meringue and finished with caramel shards	£7	Selection of Cheeses Local Fowlers of Earlswood mature cheddar, Warwickshire blue and Artisan Soft Brie with crackers, iced grapes and quince jelly	£9.5
Classic Peach Melba sweet poached pears with vanilla cream and light raspberry curd finished with homemade broken honeycomb	£6.5	Mango, Coconut and Banana Pavlova with cheese and mango salsa, banana sorbet and cream	£6.5
Dark Chocolate Sphere filled with blueberry mousse and light sponge with a blueberry sorbet	£7	Selection of Sorbet Choose 3 scoops from banana, fruits of forest or raspberry	£5
Rich Steamed Orange Spiced Pudding with milk chocolate crème anglaise	£6	Selection of Ice cream Choose 3 scoops from vanilla bean, salted caramel or double chocolate ice cream	£5

(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.

Food allergies and Intolerances: 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.

Wine List

White

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.

175ml

£4.75

250ml

£6.75

Bottle

£20.00

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

£7.50

£22.00

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.

£6.00

£8.50

£25.00

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

£35.00

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.

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£47.00

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.

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£45.00

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.

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£ 50.00

Rose

175ml

250ml

Bottle

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 scallops, white fish or simple chicken dishes.

£4.75

£6.75

£20.00

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.

£6.50

£9.00

£27.00

Red

175ml

250ml

Bottle

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

£20.00

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.

£7.00

£10.00

£30.00

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

£7.50

£22.00

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.

£6.00

£8.50

£25.00

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.

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£33.00

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.

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£47.00

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.

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£33.00

Prosecco

125ml

250ml

Bottle

Caves du Roi

Attractive aromas of melons and lightly grilled nuts with a good balance between the bubbles, acidity and a suggestion of sweetness on the finish.

£6.50

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£27.00

Nua Rose

Attractive aromas of melons and lightly grilled nuts with a good balance between the bubbles, acidity and a suggestion of sweetness on the finish.

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£30.00

Dessert

125ml

250ml

Bottle

Chateau Lavignac Sauternes

Beautifully classic aromas of lanolin, exotic fruit, tangerines, honey and yellow plums. This is sweet yet well-balanced by citrus acidity and will work perfectly with most puddings.

£6.75

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£29.00

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