

## Sharers

- Rosemary & Garlic Camembert Baked in Sourdough**, British apple & fig chutney, celery (v) (1239kcal for two to share) 14.5
- Sourdough Boule**, extra virgin olive oil, balsamic vinegar, Maldon sea salt butter (v) (1319kcal for two to share) 5.5
- Charcuterie Board**, Coppa ham, salami Milano, Finocchiona, toasted sourdough, marinated tomatoes, green & kalamata olives, chargrilled artichokes, cornichons (1085kcal for two to share) 18

## Starters

- Pan-Seared Scallops**, cauliflower purée, chorizo, salsa verde, beef dripping pangrattato (360kcal) 10
- Grilled Goats Cheese**, peas, broad beans, asparagus, pine nuts, lemon & tarragon dressing (v) (484kcal) 6.5
- Chicken, Apricot & Tarragon Terrine**, British apple & fig chutney, toasted sourdough (294kcal) 7
- Handmade Scotch Egg**, golden beetroot piccalilli (772kcal) 6.5
- Roasted Butternut Squash & Asparagus Risotto**, basil pesto, pumpkin seeds (ve) sm (451kcal) 6.5 / lg (901kcal) 14
- Crispy Calamari**, saffron aioli (382kcal) 7

## Mains

See our daily specials menu for seasonal dishes prepared by our chefs

**30 day-aged 7oz Fillet Steak** (751kcal) 28.5 | **30 day-aged 10oz Ribeye Steak** (1240kcal) 25.5  
Roasted vine cherry tomatoes, triple-cooked chips, your choice of sauce - peppercorn\* (81kcal) or beef dripping & thyme (123kcal)  
Add: **Grilled Lobster Tail** (186kcal) 10

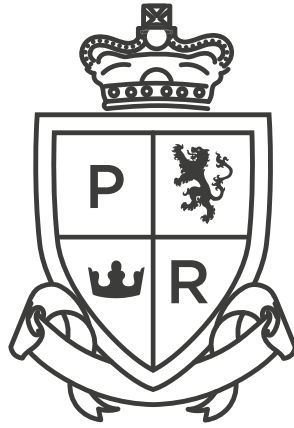
- Iberico Pork Cutlet, white bean & chorizo ragu**, heritage potatoes, salsa verde, saffron aioli (929kcal) 22
- Octopus & Calabrian Nduja**, sliced paprika potatoes, saffron aioli, green beans, pickles (659kcal) 19.5
- Chicken, Smoked Ham Hock & Leek Pie**, clotted cream mash, pangrattato crumb, buttered leeks, savoy cabbage, bordelaise sauce\* (1292kcal) 15.5
- Pan-Roasted Cod, king prawn, caper & samphire beurre noisette**, buttered heritage potatoes (627kcal) 17.5
- Roasted Garlic Chicken & Truffle Dauphinoise**, tenderstem broccoli, spinach in homemade garlic butter, roast chicken jus\* (1050kcal) 15.5
- Glazed Celeriac, apple & celeriac purée, king oyster mushroom**, pine nuts, salsa verde, Taw Valley Creamery Devonshire Cheddar (v) (694kcal) 14.5  
*Vegan serve available (ve) (466kcal)*
- Nourish Bowl**, tenderstem broccoli, spiced roasted chickpeas, vine tomatoes, houmous, pomegranate (ve) (513kcal) 12.5  
Add: Halloumi (v) (414kcal) 3, Chicken (239kcal) 3, Fillet Steak (158kcal) 8
- Shredded Duck Salad**, cucumber & mooli ribbons, shredded carrot, red chillies, spring onions, plum, sesame & hoisin dressing (517kcal) 14
- Smoked Bacon Cheeseburger**, Taw Valley Creamery Devonshire Cheddar, brioche-style bun, seasoned fries, house sauce (1300kcal) 15.5  
*Plant-based burger available with salad (ve) (1198kcal) or with seasoned fries (v) (1315kcal)*
- Fresh Atlantic Cod & Triple-Cooked Chips**, minted crushed peas, homemade tartare sauce (1051kcal) 16

## Sides

- Halloumi Fries**, chipotle chilli jam (v) (792kcal) 7
- Triple-Cooked Chips (v)** (423kcal) 4.5
- Rosemary & Parmesan Fries**, white truffle-infused oil (501kcal) 5.5
- Avocado & Cherry Tomato Salad (ve)** (283kcal) 5
- Croxtan Manor Mac & Cheese**, beef dripping pangrattato (489kcal) 6
- Tenderstem Broccoli**, garlic, lemon, chilli, pine nuts (v) (163kcal) 4.5
- Truffle Dauphinoise Potatoes** (343kcal) 5.5

## Desserts

- Caramel Biscuit Torte**, cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve) (753kcal) 7
- Belgian Chocolate Brownie**, salted caramel sauce, honeycomb ice cream (v) (514kcal) 6.5
- Sticky Toffee Pudding**, ginger ice cream (v) (888kcal) 6.5
- Strawberry Amaretti Eton Mess**, Chase Pink Grapefruit & Pomelo Gin coulis, strawberries, whipped cream, meringue, amaretti biscuits (v) (678kcal) 6.5
- Orange Polenta Cake**, raspberry & rosewater cream (v) (613kcal) 6.5
- British Cheeses**, Fudge's biscuits, British apple & fig chutney, celery (v) (628kcal) 9



# THE PRINCE REGENT MARYLEBONE

📷 @princeregentwl

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All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \* = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutrition information is available online.