



REGINA'S

BAR & RESTAURANT

SET MENU

Opal £85 per person

STARTERS

Trio of Fish

Crispy Crab Cake, Smoked Salmon, Hand-Dived Scallops, Finished With Tomato Concasse

Mushroom Ceviche (GF) (VE)

Wild Mushrooms, Avocado, and Tomato Served With a Cauliflower and Coconut Sauce

Slow Roasted Duck Leg (GF)

Confit Red Cabbage, Peppercorn Jus

Sauteed Garlic and Chilli Prawns (GFA)

Home-made Baguette, Rocket Salad

MAINS

Beet Wellington

Potato Puree, Confit Vegetables, Madeira Jus

Duo of Lamb

Three-bone Rack of Lamb and Pulled Lamb Croquette, Served with Confit Cabbage, Sun-Dried Tomatoes and Courgette Ribbons

Duo Catch of Day (GF)

Baby Potato and Greek Salad

Spiced Aubergine (VE)

Served With Couscous, Tomato Concasse, Chickpeas and Fresh Mint, Rich Tomato Sauce

Half Lobster Thermidor (GF)

New Potatoes, House Salad

Tomahawk Steak (Two Sharing)

35 Day Aged, 1.2kg, Chips and Seasonal Vegetables

DESSERTS

Tiramisu (V)

Mascarpone Cream, Home-made Lady Fingers, Espresso Coffee and Cocoa Powder

Flambeed Baked Alaska (V)

Vanilla Sponge Cake Layered With Vanilla Ice Cream and Poached Peaches, Encased in French Meringue

Home-made Baklava (V)

Vanilla Ice Cream and Icing Sugar Dust

The Globe (V)(GF)

Apple and Cinnamon Compote, Delicate Apple Jelly and Chocolate Snow, Cinnamon Mascarpone Cream

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. There is risk associated with consuming raw oysters. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan • (VEA) Vegan Available • (GFA) Gluten Free Available