



Bar Menu

Served from 11am - 10pm

Tapas 3 for £18.00

Tandoori Chicken Tikka	8
Chicken tikka marinated in homemade tandoori spice and cooked in the clay oven served with coriander and onion salad	
Mini Chorizo	8
Mini glazed chorizo with honey & soya glaze	
Pulled Lamb Bites	8
Braised shoulder of lamb, crispy panko breadcrumbs served with spiced BBQ sauce	
Samosa Chaat	7
Deep fried crispy dough stuffed with spices, savoury vegetables and topped with spicy chickpeas, sweet yogurt, tamarind and mint sauce	
Buttermilk Chicken Slider	6
Crispy chicken in a toasted brioche bun with crisp lettuce and chipotle sauce	
Fish Pakora	8
Marinated spiced fish, deep fried in light batter served with a spiced yogurt dip	

Salads

Chicken Tikka Salad	14
Shredded chicken cooked in the clay oven served with shredded iceberg lettuce, carrot, peppers, and cucumber	
Roasted Squash and Avocado	12.5
Oven roasted butternut squash in honey and garlic, fresh avocado, sundried tomato, soft poached egg and a pomegranate dressing	
Classic Caesar Salad	14
without chicken (v)	12
Grilled chicken, crisp baby gem leaves, cured bacon, black olives with garlic ciabatta croutons and a Caesar dressing	
Traditional Greek Salad (v).....	13.5
Marinated fetta, black olives, cucumber, fresh basil, sliced tomato, red onion, crisp lettuce and a lemon and olive oil dressing	

(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.

Sharing is Caring

Available daily from 12pm - 4pm

Indus Sharing Board	27
Lamb seekh kebab, chicken tikka, aloo tikki, piyaz salad served with coriander chutney and tamarind sauce	
Indus Vegan Board (v)	24
Chargrilled corn on the cob, olives, vegetable kebab, hot and spicy quinoa, curried chickpeas and warm flat bread	

From the Grill

Ribeye Steak 10oz.....	27
Served with confit tomato, skin on fries and watercress Sauces: peppercorn, bearnaise and stilton (supplement £2 per sauce)	
Buttermilk Tandoori Chicken Burger	15
Marinated chicken breast in tandoori spices served on a toasted brioche bun with red cabbage slaw, sliced tomato, pickle and skin on fries	
Black and Blue Burger	16.5
6oz beef pattie, grilled streaky bacon, smoked cheese, blue cheese mayonnaise, mixed leaves, sliced tomato, toasted brioche, red cabbage slaw and skin on fries	
Butternut Squash Burger (vg)	14
Marinated butternut squash and potato patty in panko breads served on a toasted brioche bun with red cabbage slaw, sliced tomato, pickle and tomato salsa and skin on fries	
Park Regis Fish and Chips	17
Golden beer battered haddock with tartar sauce, mushy peas and grilled lemon served with skin on fries.	

Indus with Love

Butter Chicken Masala	20
Chicken cooked with a rich sauce made from tomato, cream and dried fenugreek and homemade spices served with homemade naan bread and basmati rice	
Mutton Korma Masala	22
Mutton pieces cooked with garam masala, almond, yoghurt and coriander served with homemade naan bread and basmati rice	
Spinach and Chickpeas Curry (v)	18
Chickpea curry cooked with sweet potato and spinach served with homemade naan bread and basmati rice	

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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	
Monday special any 2 pizzas.....	24
Spaghetti Carbonara.....	15
Rich creamy pasta sauce with bacon, cured Iberian ham and finished with fresh parmesan	
Spaghetti Roasted Vegetables	7
Roasted vegetables with a rich tomato sauce and fresh basil	

Sandwiches

All served on a white or brown bloomer, served with beetroot, raisin slaw and crisps.

Chicken Tikka.....	8
Chicken Tikka with spiced mayonnaise	
British Roast Beef.....	8
With horseradish and roquette	
Smoked Cheese & Spring Onion	7
With light mayonnaise	

Sides

Sweet Potato Fries.....	4
Salt and Black Pepper Fries.....	4
Beer Battered Onion Rings	4
Green Salad	4
Rocket and Parmesan Salad.....	4

Dessert

Chocolate Fudge Brownie.....	7
Warm melting chocolate fudge brownie with vanilla ice cream	
Carrot Fudge with Vanilla Ice Cream	7
Slowly cooked carrot with dry fruits, full fat milk served with vanilla Ice cream (D, N)	
Trio of Ice Creams of the Day.....	7

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Champagne

	125ml	Bottle
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	13	75
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.	18	95
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.		90
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.		75
Dom Perignon Known for its fresh acidity and minerality. Its bright fruit flavours, and its notes of toast, coffee, cream, vanilla, and other subtle spices that emerge as the wine ages		240

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Prosecco

	125ml	Bottle
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.	7	30
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.		35

Rosé

	175ml	250ml	Bottle
Pierre Lacasse Rosé An elegant style of rosé 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.	5.25	7.25	22
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.	7	9.5	30

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White

	175ml	250ml	Bottle
<p>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.</p>	5.25	7.25	22
<p>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</p>	6	8.5	24
<p>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.</p>	6.5	9.5	27
<p>Cope Hill Marlborough Sauvignon Blanc (v) Lovely fruit and aromatic wine with notes of citrus, gooseberry and a subtle vanilla touch.</p>	9.25	12.95	37
<p>Michel Leon Riesling 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. the senses.</p>			47
<p>Domaine de La Perriere Sancerre Blanc New Zealand (v) Bright appearance with green highlights. Well-balanced and fruity on the nose with aromas of white flowers, vineyard peach and acacia. On the palate, this wine is supple and well-structured and develops mineral and white fruit notes.</p>			50
<p>L'Onciale Chablis (ve) A clean crisp, dry Chablis with a good balanced and a well structured finish on the palate.</p>			45
<p>Bon Courage Gewürztraminer The noble grape variety Gewürztraminer grown just outside of Robertson with a lovely lime green colour, temptation on the nose leading into an off dry palate with citrus fruit, spice and marmalade on the palate with a long finish.</p>			49.5

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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.	5.25	7.25	22
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.	8.5	10.5	32
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.	6.25	8.5	24
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.	7	9.5	27
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.			35
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
Broderie Chateauneuf Du Pape One of the Rhones most celebrated wines this Syrah dominated blend is both deep and rich with a complex cherry, plum and damson mouthfeel.			75
Chianti Classico Pronounced aromas of ripe black fruit, morello cherry with floral hints and a touch of lightly spicy oak. The palate is richly-flavoured with plum, wild cherry fruit, balsamic notes and firm but ripe tannins - leading on to a long, dry and savoury finish.			75

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Cocktails

Signature Cocktails

Indus Iced Tea	13.95
Grey Goose, Bombay Sapphire, Tequila, Bacardi, Cointreau, Fresh Lemon juice Top with Champagne	
English Garden	12.95
Elderflower Gin, St Germain, Fresh lime juice and Apple juice	
Desi Masala Manhattan	12.95
Bulleit Bourbon, Masala Infused Liqueur, Orange bitter	
Indus Gold Rita	12.95
Tequila Reposado, Cointreau, Grand Marnier, Agave syrup and Fresh Lime juice	
Ultimate Mai Tai	12.95
Bacardi Oakheart, Aperol, Cointreau, Fresh Raspberry Puree, Passion Fruit Puree, Pineapple juice	
Suhagrat	12.95
Vanilla Vodka, Mandarin Vodka, Fresh Passionfruit Puree Orange Marmalade, Orange juice	
Raspberry Lemon Drop	12.95
Absolut Raspberry, Chambord, Triple sec, Fresh Lemon juice and Raspberry Puree	
Spicy Patiala Sour	12.95
Monkey Shoulder, Fresh lemon juice Fresh Ginger slices and Cloves	

Classic Cocktails

Negroni	10.95
Gin, Campari, Sweet Vermouth	
Berry Passionate	10.95
Gin, Elderflower Liqueur, Orange Juice, Fresh Raspberry, and Passion Fruit Puree	
Porn Star Martini	10.95
Absolut Vanilla, Passoa Liqueur, Fresh Passion Fruit Puree and Pineapple juice	
Strawberry Daiquiri	10.95
Bacardi, Lime juice, Fresh Strawberry Puree and Simple Syrup	
Pina Colada	10.95
Dark Rum, Malibu Rum, Fresh coconut milk, Pineapple juice and Gomme syrup	
Cosmopolitan	10.95
Absolut Citron, Cointreau, Fresh lime juice Cranberry juice	
Old Fashioned	10.95
Makers Mark, Sugar Cube, Dash Angostura Bitters	
French Martini	10.95
Grey Goose, Chambord, and Pineapple juice	
Aperol Spritz	10.95
Aperol, Prosecco, Top up with Soda	
Espresso Martini	10.95
Absolut Vanilla, Kahlua, Espresso and Gomme Syrup	

*We pride ourselves on the quality of our products all our juices used within our cocktail range are 100% fresh and not from concentrate.

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Mojito Selection

Maraschino Cherry Mojito	10.95
Rum, Maraschino Cherry, Lime wedges, Fresh Mint, Soda Water	
Raspberry & Passionfruit Mojito	10.95
Rum, Fresh Raspberries and Passionfruit puree lime wedges Mint Leaves top with soda	
Luxury Mojito	14
Bacardi white, Lime wedges & Fresh Mint Leaves, top with Champagne	
Passionfruit Mojito	10.95
Rum, Fresh Passion Puree, Lime wedges, Sugar Syrup & Fresh Mint Leaves	
Strawberry Mojito	10.95
Rum, Strawberry Puree, Sugar Syrup, Lime Juice & Fresh Mint Leaves	
Raspberry Mojito	10.95
Rum, Raspberry Puree, Lime Juice, Sugar Syrup & Fresh Mint Leaves	

Mocktails

Milawat Sharbath	7
Pineapple juice, Mango juice, Orange juice, Fresh cream and Grenadine	
Apple Mojito	7
Apple Juice, Lime wedges, Gomme syrup, Fresh Mint Leaves Top with Lemonade	
Peaceful Mule	7
Orange juice, Pineapple juice, Raspberry and Passionfruit Puree & Ginger Beer	
Raspberry Mojito	7
Raspberry Puree, Apple juice, Lime Juice & Fresh Mint Leaves	
Strawberry Daiquiri	7
Strawberry Puree,	

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Lassi

Lassi is a regional name for buttermilk, the traditional dahi-based drink in the Indian subcontinent

Mango Lassi	8.5
Sweet Lassi.....	8.5
Masala Lassi.....	8.5

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Gin	25ml
JJ Whitley London Dry	5
JJWhitleyFlavoured(Askserverforflavours).....	5.5
WhitleyNeillOriginal.....	5.5
WhitleyNeillFlavoured(Askserverforflavours).....	5.5
Hendricks Gin.....	6
TanquerayGin.....	6
TanquerayNo10.....	6.5
SipsmithLondonDryGin.....	6.5
Monkey 47	6.5
Bombay Sapphire	6
Tonics sold separately	

Vodka	25ml
JJ Whitley Potato Vodka	5
Belvedere.....	7
Grey Goose	7
Absolute (ask server for flavours).....	5.5

Rum	25ml
Brugal Blanco Especial	5
Sailor Jerry	5
Koko Kanu	5
Kraken Black Spiced Rum	5.5
Ron Zacapa 23 Year Old	8.5

Whiskey	25ml
Jameson	5
Tullamore Dew	5
Makers Mark	5.5
Knob Creek	6.5
Glenfiddich 12 YO	6
Glenfiddich 15 YO	7.5
Glenfiddich 21 YO	12.5
Balvenie 12 YO	7
Balvenie 14 YO.....	8.5
Monkey Shoulder	6
Bulleit Rye	6
Johnnie Walker Blue Label	22

Brandy

25ml

Hennessy VS	6
Hennessy XO	24.95

Tequila

25ml

Olmecca Blanco	5
Olmecca Reposado	5
Patron Silver	7.5
Patron XO	5.5
Tequila Rose	6
Cazcabel Coffee	6

Liqueurs

25ml

50ml

Disaronno Amaretto	5	10
Southern Comfort	5	10
Baileys Irish Cream	7	
Tia Maria	7	
Martini	6	

Sherry & Port

Sandeman Tawny Port	6
Hidalgo Triana Pedro Ximenez	7

Draught

Half Pint

Pint

Cobra	4.5	7
Blue Moon	4.5	7
Madri	4.5	7
Coors	4.5	6
Aspall	4	6

Bottled Beer & Cider

Cobra	5.5
Sol	5.5
Lagunitas IPA	5.5
Rekorderlig (ask server for options)	6
Bulmers Original	6
Peroni 0%	5

Soft Drinks

Coca Cola 330ml	4
Diet Coca Cola 330ml	4
Schweppes Lemonade 200ml.....	3
Red Bull 250ml	4
Schweppes Ginger Ale 200ml	3
Schweppes Ginger Beer 200ml	3
Belvoir Organic Elderflower Presse 250ml	4.25
Belvoir Organic Raspberry Presse 250ml	4.25
Still Natural Water 330ml	2.5
Sparkling Natural Water 330ml	2.5
Fever-Tree Tonic Water 200ml	3
Fever-Tree Light Tonic 200ml	3

Hot Drinks

Café Latte Tall	4
Café Latte Grande	4.5
Café Latte Venti	5
Cappuccino Tall	4
Cappuccino Grande	4.5
Cappuccino Venti	5
Caffe Americano Tall	3.75
Caffe Americano Grande	4
Caffe Americano Venti	4.25
Caffe Mocha Tall	4.1
Caffe Mocha Grande	4.45
Caffe Mocha Venti	4.75
Caramel Macchiato Tall	4.3
Caramel Macchiato Grande	4.6
Caramel Macchiato Venti	4.95
Tazo Tea Tall	4
Tazo Tea Grande	4.55
Tazo Tea Venti	5
Tazo Chai Tea Latte Tall	4
Tazo Chai Tea Latte Grande	4.5
Tazo Chai Tea Latte Venti	5
Hot Chocolate Tall	4
Hot Chocolate Grande	4.55
Hot Chocolate Venti	4.95
Espresso Solo	3.5
Espresso Doppio	4
Espresso Shot	3.5
Flavoured Syrup	1
Caramel Sauce	1