

Bar Menu

Served from 11am - 10pm

Tapas 3 for £24.00

Sticky Chicken Lollipop 8.5
Served with burnt onion marmalade

CONTAINS SOYA

Slow Cooked Pulled Beef Croquet 8.95
With blue cheese and mayonnaise

CONTAINS GLUTEN, EGG, DAIRY

Crispy Salt and Pepper Squid 8.5
Served with sweet chilli, lime salsa

CONTAINS GLUTEN, MOLLUSKS

Flaked Haddock, Potato Cake 9
With cream leaks

CONTAINS GLUTEN, FISH, EGGS, DAIRY

Rosemary, Garlic Studded Focaccia 8
Topped with brie with Caramelised onion and bacon dust

CONTAINS GLUTEN, DAIRY

Indian Spiced Potato Cake (v) 8
Toast brioche slider, crisp lettuce, tikka mayonnaise

CONTAINS DAIRY, GLUTEN EGG

Chilli Vegetable Taco 7.5
Served with Rich Provençale sauce, and green spice yogurt

CONTAINS GLUTEN, DAIRY

Salads

Chef's Chicken Caesar Salad 15.5
Grilled chicken, smoked bacon, black olives,
garlic ciabatta served with rich Caesar dressing

CONTAINS GLUTEN, DAIRY, EGG

Chef's Caesar Salad (v) 13.5
Salad with black olives, garlic ciabatta
served with rich Caesar dressing

CONTAINS GLUTEN, DAIRY, EGG

Blue Cheese Bon Bon 13.95
Served with roasted pear
William, aged balsamic glaze and rocket

CONTAINS DAIRY, GLUTEN, EGG

Avocado, Caramelised Orange (v) 13.95
Served with giant couscous
salad with vanilla, orange dressing

CONTAINS GLUTEN

Pulled Beef, Smoked Bacon, Shallot Salad..... 15.95
With black olives and crispy bacon

CONTAINS GLUTEN

(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

Indus Board (VG)	30
Vegetable samosa, aloo tikki, curried chickpeas, hara bhara kebab, flatbread, onion, tomato salad CONTAINS GLUTEN, MUSTARD	
Spiced Chicken Nachos	
Small	8.95
Main	14.95
Home spiced tortilla crisp nachos with tandoori flavoured chicken, crushed avocado, jalapenos, coated with rich cheese sauce CONTAINS GLUTEN, DAIRY	

From the Grill

Ribeye Steak	32
Served with confit tomato, skin on fries and watercress Sauces: peppercorn, bearnaise and stilton. (supplement £2 per sauce) CONTAINS DAIRY	
Catch of the Day (See Server for More Details)	
Served with new potatoes, seasonal market vegetables or skin on fries and mix salad	
Buttermilk Fried Chicken Burger	18
Crispy fried chicken in breadcrumbs, served on a toasted brioche bun with red cabbage slaw, sliced tomato, pickle and skin on fries CONTAINS GLUTEN, DAIRY, EGG	
Love That BBQ Burger	19.95
6oz beef patty, pulled sticky beef, smoked cheese, toasted brioche bun, crisp lettuce, siracha mayonnaise and sliced tomatoes CONTAINS GLUTEN, DAIRY, EGG	
Falafel Spinach Burger (VG)	16.95
Black bean, spinach and potato patty in spiced panko breadcrumbs served on a toasted brioche bun with red cabbage slaw, sliced tomato, pickle, tomato salsa and skin on fries CONTAINS GLUTEN	
Park Regis Fish and Chips	20
Golden beer battered haddock, tartar sauce, mushy peas, grilled lemon and skin on fries CONTAINS GLUTEN, FISH	

Indus with Love

Butter Chicken Masala	21
Chicken cooked with a rich sauce made from tomato, cream, dried fenugreek and homemade spices served with homemade naan bread and basmati rice CONTAINS GLUTEN, DAIRY	
Mutton Korma Masala	23
Mutton pieces cooked with garam masala, almond, yoghurt and coriander served with homemade naan bread and basmati rice CONTAINS GLUTEN, DAIRY	
Spinach and Chickpeas Curry (v)	19
Chickpea curry cooked with sweet potato and spinach served with homemade naan bread and basmati rice CONTAINS GLUTEN	
Vegetable Kadai (v)	19
Roasted peppers, mushrooms, onion and carrot cooked in Kadai, a flavourful sauce with warming spices, served with homemade naan bread and basmati rice CONTAINS GLUTEN, DAIRY	

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Pizza & Pasta

<i>All our pizzas are homemade on stretched pizza bases in a stone baked oven with rich tomato sauce and finished with Italian mozzarella</i>	
BBQ Meat Lovers	15.95
Spicy beef mince, pepperoni and bacon CONTAINS GLUTEN, DAIRY	
Supreme of Chicken	14.95
Tandoori style chicken, grilled chicken, sweetcorn and peppers CONTAINS GLUTEN, DAIRY	
Cheese Delight	13.95
Goats cheese, farmers blue cheese, gorgonzola cheese with caramelised red onions CONTAINS GLUTEN, DAIRY	
Monday special any 2 pizzas	27
Pappardelle with Chicken and Wild Mushroom	16.95
Pan fried chicken served with sautéed mushrooms, rich cream sauce, finished with fresh parmesan cheese CONTAINS GLUTEN, DAIRY	
Roast Bell Pepper Risotto	14.95
Served with flake parmesan and black pepper CONTAINS DAIRY	

Sandwiches

<i>All served on a white or brown bloomer, served with beetroot, raisin slaw and crisps</i>	
Chicken Tikka	8.5
Chicken Tikka with spiced mayonnaise CONTAINS GLUTEN, DAIRY, MUSTARD, SOYA	
British Roast Beef	8.5
With horseradish and rocket CONTAINS GLUTEN, DAIRY, MUSTARD, SOYA	
Smoked Cheese & Spring Onion	7.5
With light mayonnaise CONTAINS GLUTEN, DAIRY	
Minute Steak	15.95
Served with blue cheese, caramelised onion in ciabatta bread, with mix leaf's and crisps or upgrade to fries (£2) or sweet potato fries (£2.50) CONTAINS GLUTEN, DAIRY	

Sides

Sweet Potato Fries	5.5
Salt and Black Pepper Fries	5
Beer Battered Onion Rings	5
CONTAINS GLUTEN	
Rocket and Parmesan Salad	5
CONTAINS DAIRY	

Dessert

Dark Chocolate Brownie (vg)	7.5
Served with espresso cream	
Philadelphia Cheesecake	8
Served with berry compote CONTAINS DAIRY, GLUTEN, EGG	
Coffee and Tonka Beans Pannacotta	7.95
Deconstructed coconut cheesecake with mango coulis CONTAINS DAIRY	
Chef Choice Sorbet Two Scoops	5
Chef Choice Sorbet Three Scoops	7
Ask the server for different Flavours	
Chef Choice Cheese Board	13.95
Served with crackers, grapes, handmade chutney and selection of cheese CONTAINS GLUTEN, DAIRY	

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Champagne

125ml Bottle

Laurent-Perrier, La Cuvée Brut NV 16.5 105

A classic, suited to fine fish dishes, delicate seafood, white meat and poultry

Laurent-Perrier, Cuvée Rosé NV 19.5 115

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

Laurent-Perrier Harmony 105

A golden colour, distinctive of black grape varieties. Very fine bubbles. On the nose, it has a beautiful aromatic complexity, ripe fruit and spicy aromas, with hints of roasted apples, apple compote and peaches. On the palate, there is a subtle combination of structure, length and vivacity

Bollinger Brut 105

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

Dom Perignon 275

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

Prosecco

125ml Bottle

Millesimato Prosecco 8.5 38

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

Nua Rose 40

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

Rosé

175ml 250ml Bottle

Pierre Lacasse Rosé 8.5 12.5 32

An elegant style of rosé with tight raspberry and cranberry fruit, this has refreshing acidity and is delicate and refined. Enjoy with scallops, white fish, or simple chicken dishes

Out of America Zinfandel 10 13.5 36

Flavourful and off-dry with aromas and flavours of baked summer pudding, lychees, exotic fruit and tutti frutti. This would work well with pasta

White

175ml 250ml Bottle

Pierre Lacasse Chardonnay 8.5 12.5 32

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

Cape Marlin Chenin Blanc 10 13.5 36

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

Cortestrada Pinot Grigio 11 14.5 40

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

Tananga Marlborough

Sauvignon Blanc (v) 12 15.5 44

Crunchy green fruits, bell pepper, grass and gooseberry with tomato leaf and more tropical notes underneath of passion fruit

Domaine de La Perriere

Sancerre Blanc New Zealand (v) 48

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

L'Onciale Chablis (ve) 48

A clean crisp, dry Chablis with a good balanced and a well structured finish on the palate

Bon Courage Gewürztraminer 50

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

Red

175ml

250ml

Bottle

Pierre Lacasse

Cabernet Sauvignon.....8.5 12.5 32

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

Cape Marlin Shiraz 10 13.5 36

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

Volandas Merlot..... 11 14.5 40

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

Toro Fuerte Malbec 12 15.5 44

Aromas and flavours of baked bramble fruits of the forest with a twist of cinnamon. This is juicy and delicious with gentle tannins. Perfect with steak or a lamb hot pot

LosVinateros

Crianza (Rioja)..... 12 15.5 44

Ruby red colour with light tawny shades, displaying a combination of agreeable cherry-like fruit fused with pleasingly toasted vanilla and coconut from 18 months barrel maturation

Neptune Point Pinot Noir 48

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

Chianti Classico..... 50

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

Broderie Chateaufneuf Du Pape 60

One of the Rhones most celebrated wines this Syrah dominated blend is both deep and rich with a complex cherry, plum and damson mouthfeel

Cocktails

Signature Cocktails

A menu of fresh, creative cocktails to remember. Crafted by our dedicated mixologists and inspired by our love of Birmingham. Have you been to the Botanical Gardens, met Ozzy the Bull, shopped at Grand Central, or wandered down the canals? Take a sip and get inspired by the city we call home

Botanical Garden Punch 13.95

Elderflower gin, St Germain, freshly squeezed lime juice, apple juice, fresh fruit garnish

The Mighty Bull..... 13.95

Absolut Vanilla, Chambord, Baileys, fresh raspberry puree, fresh squeezed lemon juice, chocolate syrup, fresh raspberry garnish

Fireworks by the Canal..... 13.95

Gin, blueberry liqueur, fresh squeezed lemon juice, grapefruit juice, soda water, fresh blueberry garnish

New Street Strawberry Sunset..... 13.95

Tequila, orange liqueur, freshly squeezed lime juice, simple syrup, strawberry puree, fresh strawberry garnish

Bournville Velvet..... 13.95

Vodka, Crème de Cacao, Baileys, chocolate shard and macaron garnish

The Mailbox Mojito..... 13.95

White Rum, fresh lime Juice, sugar syrup, mint leaves, lychee juice, soda water, fresh mint and lime garnish

A Brummie Bellini 11.95

Dry prosecco with raspberry puree and a sparkling candyfloss garnish

Additional Mojito flavours available, advice with team members

Regis Special Cocktails

Regis Iced Tea 14.95

Grey Goose, Bombay Sapphire, Tequila, Bacardi, Cointreau, fresh lemon juice topped with Champagne

Desi Masala Manhattan..... 14.95

Bulleit Bourbon, masala infused liqueur and orange bitters

Regis Gold Rita 14.95

Tequila Reposado, Cointreau, Grand Marnier, agave syrup and fresh lime juice

Marmalade Tini..... 13.95

Vanilla vodka, mandarin vodka, fresh passionfruit purée, orange marmalade and orange juice

Spiced Monkey Sour 13.95

Monkey Shoulder, fresh lemon juice, fresh ginger slices and cloves

Raspberry Lemon Drop..... 13.95

Absolut Raspberry, Chambord, triple sec, fresh lemon juice and raspberry purée

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

A discretionary service charge of 12.5% will be added to your bill.

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*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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Classic Cocktails

Can't find what you're looking for? We'd be happy to help, just ask your server

Cosmopolitan 13.95
Absolut Citron, Cointreau, fresh lime juice and cranberry juice

Porn Star Martini 13.95
Absolut Vanilla, Passoa Liqueur, fresh passion fruit purée and pineapple juice

Strawberry Daiquiri 13.95
Bacardi, lime juice, fresh strawberry purée and simple syrup

Old Fashioned 13.95
Makers Mark, sugar cube and dash Angostura Bitters

French Martini 13.95
Grey Goose, Chambord and pineapple juice

Espresso Martini 13.95
Absolut Vanilla, Kahlua, espresso and gomme syrup

Mocktails

Milawat Sharbath 8
Pineapple juice, mango juice, orange juice, fresh cream and rose syrup

Apple Mojito 8
Apple juice, lime wedges, gomme syrup, fresh mint leaves, topped with lemonade

Peaceful Mule 8
Orange juice, pineapple juice, raspberry and passionfruit purée and ginger beer

Raspberry Mojito 8
Raspberry purée, lime juice and fresh mint leaves, topped up with soda

Strawberry Daiquiri 8
Strawberry purée, sugar syrup, fresh lime juice

Vodka

25ml

JJ Vodka 6

Belvedere 8

Grey Goose 8

Absolut (ask server for flavours) 6.5

Rum

25ml

Bacardi White 6

Sailor Jerry 6

Malibu 6

Kraken Black Spiced Rum 6.5

Gin

25ml

JJ London Dry 6

Whitley Neill Original 6.5

Whitley Neill Flavoured (ask server for flavours). ... 6.5

Hendricks Gin 7

Tanqueray Gin 7

Sipsmith London Dry Gin 7

Monkey 47 7

Bombay Sapphire 7

Tanqueray No 10 8

Tonics sold separately

Brandy

25ml

Hennessy VS 7

Hennessy XO 26.95

Whiskey

25ml

Jameson 6

Makers Mark 7

Knob Creek 8

Glenfiddich 12 YO 7

Glenfiddich 15 YO 9

Glenfiddich 21 YO 13

Balvenie 12 YO 8

Monkey Shoulder 7

Bulleit Rye 8

Johnnie Walker Blue Label 30

Tequila

25ml

Olmecca Blanco.....	6
Olmecca Reposado	6
Patron Silver	7.5
Tequila Rose.....	6
Cazcabel Coffee.....	6

Liquers

25ml

50ml

Disaronno Amaretto.....	6	12
Southern Comfort	6	12
Baileys Irish Cream	8	
Tia Maria.....	6	12
Martini.....	8	

Sherry and Port

50ml

Sandeman Tawny Port	8
Hidalgo Triana Pedro Ximenez.....	8

Draught Beer and Cider

Half

Pint

Cobra.....	5	7.5
Alpacalypse IPA.....	5	7.5
Madri	5	7.5
Atlantic Pale Ale	5	7.5
Pravha	5	7.5
Aspall.....	4.5	7

Bottled Beer and Cider

Cobra.....	7
Corona.....	7
Rekorderlig (ask server for options).....	7.5
Madri 0%	7

Soft Drinks

Coca Cola 330ml.....	4.75
Diet Coca Cola 330ml	4.75
Schweppes Lemonade 200ml.....	3.75
Red Bull 250ml	4.75
Schweppes Ginger Ale 200ml.....	3.75
Schweppes Ginger Beer 200ml	3.75
Still Natural Water 330ml	3
Sparkling Natural Water 330ml.....	3
Fever-Tree Tonic Water 200ml	3.75
Fever-Tree Light Tonic 200ml.....	3.75

Hot Drinks

Café Latte	4.5
Cappuccino	4.5
Caffe Americano.....	4
Caffe Mocha.....	4.75
Tazo Tea	4.5
Hot Chocolate.....	4.55
Espresso Solo.....	3.5
Espresso Doppio.....	4
Flavoured Syrup	1

Selection of Tea

Served by the pot

Royal Blend Tea	6.5
Earl of Gray.....	6.5
Dragon Well.....	6.5
African Rooibos	6.5
Lemon & Ginger Rescue	6.5
Mojito Mint	6.5
Chamomile & Lavender.....	6.5
Red Berry Burst	6.5

