



The Regency Restaurant

Starters

| | | |
|--|--------------------|-------|
| Soup of the Day | V VG | £5.00 |
| Risotto of the Day | V VG | £7.00 |
| Scallops of the Day | | £9.50 |
| Smoked Salmon & Avocado - <i>With an olive oil lemon dressing</i> | | £8.00 |
| Classic Prawn Salad - <i>With marie rose sauce</i> | | £7.00 |
| Goujons of Lemon Sole in Beer Batter - <i>With saffron and dill mayonnaise</i> | | £9.00 |
| Pate Maison - <i>With warm brioche and red onion jam</i> | | £6.50 |
| Seasonal Melon with Parma Ham | | |
| - <i>With olive oil, cracked black pepper and rocket salad</i> | | £6.00 |
| - <i>With berries</i> | V VG | £6.00 |
| Breaded Mushrooms - <i>With chilli and herb dip</i> | V | £6.00 |
| Seasonal Vegetable Tempura - <i>Served with sweet chilli sauce</i> | VG | £6.00 |

V Vegetarian

VG Vegan

Fish

| | |
|--|--------------|
| Lobster (<i>pre-order only</i>) | Market Price |
| Grilled Dover Sole (<i>pre-order only</i>) | Market Price |
| Halibut (<i>pre-order only</i>) | Market Price |
| Fillets of Sole with Prawns - <i>With white wine, lemon and parsley</i> | £22.00 |
| Sea Bass Fillets - <i>With scallions, asparagus and mushrooms</i> | £18.00 |
| Citrus Baked Salmon - <i>With sun-dried tomatoes and tomato oil, garnished with lemon...</i> | £15.00 |
| Scampi Meuniere - <i>Floured and pan-fried in butter with onions, finished with white wine, lemon juice and parsley</i> | £22.00 |
| Scampi Provencale - <i>Fried with onions, garlic and tomatoes and served with rice</i> | £22.00 |
| Fillets of Sole Gonde - <i>Poached fillets of sole, topped with a white wine and cheese sauce and garnished with asparagus</i> | £20.00 |
| Seafood Linguine - <i>With fruits of the sea in a tomato herb sauce</i> V VG | £18.50 |

Poultry

| | |
|---|--------|
| Roast Half Duckling - <i>A l'orange</i> | £18.00 |
| Supreme of Chicken a la Crème - <i>Breast of chicken, pan-fried with onions and mushrooms, finished in a white wine and cream sauce</i> | £15.00 |

Charcoal Grills

The finest British free range beef, matured for a minimum of 28 days

| | |
|------------------------------------|--------|
| T-Bone Steak 22oz approx. | £32.00 |
| Fillet Steak 8oz | £26.00 |
| Sirloin Steak 9oz | £22.00 |
| Trio of Grilled Lamb Cutlets | £18.00 |

All grills are garnished with Mushroom and Grilled Tomato

V Vegetarian

VG Vegan

Entrees

| | |
|---|--------|
| Tournedos Au Poivre - 8oz prime fillet steak, dipped in crushed peppercorns, pan-fried, flambéed in brandy and finished in cream sauce | £28.00 |
| Tournedos Rossini - 8oz prime fillet steak, served on a crouton, topped with paté and glazed with red wine sauce | £28.00 |
| Medallions of Fillet Steak Madeira - Trio of succulent prime fillet steak slices, pan-fried and finished in Madeira wine sauce..... | £28.00 |
| Entrecote Steak Sauvage - 9oz sirloin steak pan-fried and served with wild mushrooms, shallots and red wine sauce..... | £24.00 |
| Steak Diane - Battered prime sirloin steak, prepared at your table, with French mustard, onions and mushrooms, Worcester sauce, red wine and flambéed in brandy..... | £25.00 |
| Beef Stroganoff - Flambéed in brandy, dusted with paprika and served with rice | £24.00 |
| Lamb Shank | £16.50 |
| Baked Portobello Mushroom - With creamed spinach, grated cheddar and goats cheese V | £15.00 |
| Risotto of Goats Cheese & Sunblush Tomatoes V VG OPTION | £15.00 |

Sides

| | |
|--|-------|
| Mixed Salad | £4.00 |
| Mixed Seasonal Vegetables and Sautéed Potatoes | £4.00 |
| Leeks and Peas | £3.50 |
| Watercress, Pear and Grape Salad - With a blue cheese dressing..... | £4.50 |
| Skinny or Chunky Chips | £3.50 |
| Sauces - peppercorn, Mexican or chasseur | £3.00 |

Our prices include VAT at the prevailing rate. A discretionary service charge of 8% will be added.

V Vegetarian

VG Vegan

Sunday Lunch

Starters

Soup of the Day

Breaded Mushroom

With chilli and herb dip **V**

Classic Prawn Salad

With marie rose sauce

Deep Fried Whitebait

Melon

With berries **V** **VG**

Melon and Parma Ham

With olive oil, cracked black pepper and rocket salad

Paté Maison

With warm brioche and red onion jam

Buffalo Mozzarella with Confit Tomato

Served with basil oil and rocket salad **V**

Main Course

Traditional Roast Beef

Served with yorkshire pudding

Loin of Pork

With a rich gravy and apple sauce

Supreme of Chicken a La Crème

Pan fried with onions and mushrooms and finished in a white wine and cream sauce

Salmon Poached and Roasted with a Herb Crust

Served with a dill sauce

Baked Portobello Mushroom

With creamed spinach, grated cheddar and goats cheese **V**

All main courses served with Potatoes and Seasonal Vegetables

Selection of Desserts

Coffee and Mints

3 Courses £25.00

V Vegetarian

