

## Appetizers

Minestrone Soup .....	3.50	Sardines .....	5.50
Fish Soup .....	4.25	1/2 Doz. Oysters .....	7.75
Deep fried Scampi .....	4.50	Avocado pear vinaigrette .....	3.25
Scotch smoked Salmon .....	5.65	Avocado pear with prawns .....	5.67
Deep fried Calamari .....	4.30	Iced melon .....	3.95
Grilled King Prawns in garlic .....	6.65	Taramosalata & pitta bread .....	3.75
Whitebait .....	4.30	Houmus & pitta bread .....	3.75
Prawn cocktail .....	4.50	Tzatziki & pitta bread .....	3.75
Pate mackerel .....	4.50	Moules Marinier .....	7.25
Marinated Anchovies .....	4.30	3 Scallops in garlic butter .....	7.25

## Sea fare

Fried fillet of Cod .....	8.20	Grilled Fish Medley .....	14.95
Fried fillet of Plaice .....	8.20	<i>(Halibut, Salmon, Plaice, Sardine - Fish selection may vary)</i>	
Fried fillet of Haddock .....	8.20	Sardines .....	9.50
Deep fried Scampi .....	8.20	Grilled Rainbow Trout .....	9.95
Deep fried Calamari .....	8.20	Grilled King Prawns in Garlic .....	11.95
Whitebait .....	8.20	Grilled Halibut Steak .....	14.95
Grilled whole Plaice .....	9.95	Grilled Lemon Sole .....	13.95
Grilled Salmon Steak .....	10.95	Grilled Dover Sole .....	18.95
Deep fried Seafood Platter .....	9.95	Grilled Seabass in a Lemon & Dill Sauce .....	14.95
<i>(Cod, Scampi, Calamari, Whitebait &amp; King Prawn)</i>		Deep fried Skate .....	10.95
South Coast Fish Pie .....	9.75		
Fish Feast for two "Catch Of The Day" .....	43.95		

## Shell Fish

Lobster Salad (Cold) .....	27.95	1 Dozen Oysters .....	15.95
Hot Lobster Thermidor .....	27.95	6 Scallops in garlic butter .....	14.95
Grilled Lobster with garlic butter .....	27.95	Whole Crab Salad .....	15.95
Moules Marinier .....	10.95	Extravaganza Shellfish Platter (Hot) .....	47.95
Shellfish Platter (Cold) .....	47.95	<i>(Whole Lobster Thermidor, Oysters Parmigiani, Scallops in garlic, Mussels in wine, King Prawns in garlic)</i>	
<i>(Whole Lobster, Oysters, King Prawns, Mussels, Clams, Langoustine)</i>			

## Grills

Sirloin Steak .....	15.95
Fillet Steak .....	17.95
Porterhouse Steak .....	17.50
Add a sauce to your steak: Dianne Sauce, Béarnaise Sauce or Pepper Sauce Extra .....	2.00
Mixed Grill .....	13.50
<i>(Lamb cutlet, Steak, Sausage, Bacon, Egg, Mushrooms &amp; Tomato)</i>	

## Poultry

Grilled Chicken .....	8.25
Quarter Roast Chicken .....	8.25
Half Roast Chicken .....	9.25

## Roasts

*Served with Roast Potatoes, Carrots & Peas*

Roast Beef & Yorkshire Pudding .....	8.25
Roast Lamb & Yorkshire Pudding .....	8.25

## House Specialities

Trout Amandin .....	11.95	Sirloin Steak Au Poivre (pepper) .....	17.95
Grilled Salmon in a Lemon & Dill Sauce .....	13.95	Sirloin Steak Bernaise .....	17.95
Halibut Steak in a Lemon & Dill Sauce .....	14.95	Grilled Skate with capers .....	13.95
Halibut Steak Mornay .....	14.95	Grilled Sardines in Lemon and Garlic .....	9.50
Seafood Risotto .....	9.50	Whole Sea Bream in olive oil & herbs .....	14.95
Fillet of Plaice Meuniere .....	9.95	Spaghetti Vongole (Clam) .....	9.95

## Pasta

Regency Seafood Spaghetti .....	9.95	Vegetarian Lasagna .....	8.50
Mussels & Spaghetti .....	9.95	Spaghetti Langosta (Whole Lobster) .....	27.95
Spaghetti Bolognese .....	8.95	Spaghetti al Pesto .....	7.50
Spaghetti Napoletana .....	7.50	Spaghetti Prawns .....	10.95

## Cold Buffet

Fruit de mer & Salad .....	9.95	Smoked salmon & Salad .....	9.95
<i>(a selection of marinated seafood)</i>		Cold Roast Beef & Salad .....	9.95
Prawn Salad .....	9.95	Salad Niçoise .....	9.95

## Vegetables / Side Orders

Mushy Peas .....	1.50	Seasonal Salad .....	3.50
Garden Peas .....	1.50	Tomato & Onion Salad .....	2.95
Sauteed Mushrooms .....	1.95	Greek Salad .....	4.50
Grilled Tomatoes .....	1.95	Bowl of Rice .....	2.10
Fried Onion Rings .....	1.75	Boiled Potatoes .....	2.25
Carrots .....	1.50	Olives .....	2.25
French Beans .....	2.25	Pickled Onion .....	1.50
Asparagus .....	3.25	Pickled Gherkin .....	1.50
French Bread .....	1.50	Garlic Bread .....	1.95

## Desserts

Hot Desserts are served with either Ice-Cream, Fresh Dairy Cream or Custard

Tiramisu .....	4.65	Treacle Pudding .....	4.65
Profiteroles .....	4.65	Spotted Richard .....	4.65
Banoffee Pie .....	4.65	Crème Brulee .....	4.65
Fruit Cheesecake .....	4.65	Fresh Fruit Salad .....	4.65
Apple Pie .....	4.65	Ice cream <i>(vanilla, strawberry or chocolate)</i> .....	2.95
Chocolate Brownie .....	4.65	Lemon or orange sorbet .....	4.50
Banana Split .....	4.65	Cheese and biscuits .....	6.25
Banana Fritter <i>(fried banana with ice cream)</i> .....	4.65	Liqueur Coffee .....	5.25
Rhubarb Crumble .....	4.65	<i>(Great choice of liqueurs &amp; dessert wine available)</i>	

**All meals served with a choice of chips, new potatoes or salad  
(Except pasta dishes, shellfish and Fish Feast)**

INCLUSIVE OF VAT. SERVICE CHARGE 10% EXTRA

## Beverages

Ground Coffee .....	2.20	Decaffeinated Coffee .....	2.40
Espresso.....	1.65	Earl Grey Tea .....	2.10
Café Latte.....	2.40	Tea per person.....	1.95
Cappuccino.....	2.40	Mint, Chamomile or Green Tea .....	2.10
Hot Chocolate .....	2.65	Soft Drinks from .....	2.20
Liqueur Coffee .....	5.25	Fruit juices from .....	2.20
<i>(Gaelic, Calypso, Russian, Jamaican or French)</i>		<i>(Orange, Cranberry, Apple, Grapefruit, Pineapple or Tomato)</i>	
		Milk shake .....	3.25
		<i>(vanilla, chocolate, strawberry, banana)</i>	
		San Pellegrino.....	2.50
		<i>(limonata, aranciata)</i>	

## Aperitifs

Cinzano Bianco .....	50ml 3.30
Dubonnet .....	50ml 3.30
Martini Dry or Sweet .....	50ml 3.30
Campari .....	25ml 3.30
Port .....	50ml 3.50

## Spirits

Armagnac .....	25ml 3.95	Remy Martin V.S.O.P .....	25ml 3.95
Cognac .....	25ml 3.30	Rum .....	25ml 3.30
Whisky .....	25ml 3.30	Southern Comfort .....	25ml 3.30
Gin .....	25ml 3.30	Grappa .....	25ml 3.30
Vodka .....	25ml 3.30	Malibu .....	25ml 3.30
Bacardi .....	25ml 3.30	Ouzo .....	25ml 3.30
Pernod .....	25ml 3.30	Splash of Coke/Lemonade/Juice/Tonic....	1.10
Brandy*** .....	25ml 3.30	American Dry .....	1.95

.....Choice of Premium Spirits Also Available.....

## Beers

*Draught Half Pints 2.65*

Draught Estrella Damn .....	Alc 4.6 Pint 4.75
Draught Boddingtons Bitter .....	Alc 3.8 Pint 4.50
Draught Boddingtons .....	Half Pint 2.35
Draught Guinness .....	Pint 4.75
Draught Cidre.....	Pint 4.75
Shandy .....	Pint 4.75
Peroni .....	33cl Bottle 4.60
San Miguel .....	33cl Bottle 4.60
Beck's non alcoholic Lager .....	27.5cl Bottle 3.50
Magners Cider .....	568ml Bottle 4.95
Strongbow Cider .....	27.5cl Bottle 4.50

## Liqueurs

Baileys.....	25ml 3.50
Tia Maria .....	25ml 3.50
Grand Marnier .....	25ml 3.50
Cointreau .....	25ml 3.50
Drambuie .....	25ml 3.50
Sambuca .....	25ml 3.50
Amaretto .....	25ml 3.50
Limoncello .....	25ml 3.50
Frangelico .....	25ml 3.50
Liquore Strega .....	25ml 3.50

SERVICE CHARGE 10% EXTRA

Whisky, gin, vodka & rum served in 25ml measures or multiples thereof.  
Alcohol content between 38% and 45% by volume



## Menu

*All our fish is caught  
from sustainable sources*



01273 325014

[www.theregencyrestaurant.co.uk](http://www.theregencyrestaurant.co.uk)