

Beverages

Ground Coffee	2.40	Decaffeinated Coffee	2.60
Espresso.....	1.65	Earl Grey Tea	2.25
Café Latte.....	2.60	Tea per person.....	2.00
Cappuccino.....	2.60	Mint, Chamomile or Green Tea	2.25
Hot Chocolate	2.95	Soft Drinks from	2.65
Liqueur Coffee	5.50	Fruit juices from	2.50
		<i>(Orange, Cranberry, Apple, Grapefruit, Pineapple or Tomato)</i>	
		Milk shake	3.50
		<i>(vanilla, chocolate, strawberry, banana)</i>	
		San Pellegrino.....	2.75
		<i>(limonata, aranciata)</i>	

(Gaelic, Calypso, Russian, Jamaican or French)

Aperitifs

Cinzano Bianco	50ml 3.75
Dubonnet	50ml 3.75
Martini Dry or Sweet	50ml 3.75
Campari	25ml 3.50
Port	50ml 3.75

Spirits

Armagnac	25ml 4.25	Remy Martin V.S.O.P	25ml 4.25
Cognac	25ml 3.50	Rum	25ml 3.50
Whisky	25ml 3.50	Southern Comfort	25ml 3.50
Gin	25ml 3.50	Grappa	25ml 3.50
Vodka	25ml 3.50	Malibu	25ml 3.50
Bacardi	25ml 3.50	Ouzo	25ml 3.50
Pernod	25ml 3.50	Splash of Coke/Lemonade/Juice/Tonic....	1.25
Brandy***	25ml 3.50	American Dry	2.25

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

Beers

Draught Half Pints 2.75

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

Liqueurs

Baileys.....	25ml 3.65
Tia Maria	25ml 3.65
Grand Marnier	25ml 3.65
Cointreau	25ml 3.65
Drambuie	25ml 3.65
Sambuca	25ml 3.65
Amaretto	25ml 3.65
Limoncello	25ml 3.65
Frangelico	25ml 3.65
Liquore Strega	25ml 3.65

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

Appetizers

Minestrone Soup	3.50	Sardines	5.50
Fish Soup	4.50	1/2 Doz. Oysters	8.75
Deep fried Scampi	4.50	Avocado pear vinaigrette	3.25
Scotch smoked Salmon	5.75	Avocado pear with prawns	5.95
Deep fried Calamari	4.95	Iced melon	3.95
Grilled King Prawns in garlic	6.65	Taramosalata & pitta bread	3.75
Whitebait	4.50	Houmus & pitta bread	3.75
Prawn cocktail	4.50	Tzatziki & pitta bread	3.75
Pate mackerel	4.50	Moules Marinier	7.95
Marinated Anchovies	4.50	3 Scallops in garlic butter	8.00

Sea fare

Fried fillet of Cod	8.40	Grilled Fish Medley	14.95
Fried fillet of Plaice	8.40	<i>(Halibut, Salmon, Plaice, Sardine - Fish selection may vary)</i>	
Fried fillet of Haddock	8.40	Sardines	9.50
Deep fried Scampi	8.50	Grilled Rainbow Trout	9.95
Deep fried Calamari	8.50	Grilled King Prawns in Garlic	12.95
Whitebait	8.50	Grilled Halibut Steak	14.95
Grilled whole Plaice	10.95	Grilled Lemon Sole	14.95
Grilled Salmon Steak	11.95	Grilled Dover Sole	19.95
Deep fried Seafood Platter	10.95	Grilled Seabass in a Lemon & Dill Sauce	14.95
<i>(Cod, Scampi, Calamari, Whitebait & King Prawn)</i>		Deep fried Skate	10.95
South Coast Fish Pie	10.95		
Fish Feast for two "Catch Of The Day"	45.95		

Shell Fish

Lobster Salad (Cold)	29.95	1 Dozen Oysters	16.95
Hot Lobster Thermidor	29.95	6 Scallops in garlic butter	16.00
Grilled Lobster with garlic butter	29.95	Whole Crab Salad	15.95
Moules Marinier	11.95	Extravaganza Shellfish Platter (Hot)	49.95
Shellfish Platter (Cold)	49.95	<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 & Tomato)</i>	

Poultry

Grilled Chicken	8.50
Quarter Roast Chicken	8.50
Half Roast Chicken	9.95

Roasts

Served with Roast Potatoes, Carrots & Peas

Roast Beef & Yorkshire Pudding	8.50
Roast Lamb & Yorkshire Pudding	8.50

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

House Specialities

Trout Amandin	11.95	Sirloin Steak Au Poivre (pepper)	17.95
Grilled Salmon in a Lemon & Dill Sauce	12.95	Sirloin Steak Bernaise	17.95
Halibut Steak in a Lemon & Dill Sauce	15.95	Grilled Skate with capers	13.95
Halibut Steak Mornay	15.95	Grilled Sardines in Lemon and Garlic	10.50
Seafood Risotto	9.95	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	8.95
Mussels & Spaghetti	9.95	Spaghetti Langosta (Whole Lobster)	29.95
Spaghetti Bolognese	8.95	Spaghetti al Pesto	7.95
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	2.25	Greek Salad	4.65
Grilled Tomatoes	2.25	Bowl of Rice	2.10
Fried Onion Rings	1.95	Boiled Potatoes	2.50
Carrots	1.50	Olives	2.25
French Beans	2.50	Pickled Onion	1.50
Asparagus	3.50	Pickled Gherkin	1.50
French Bread	1.50	Garlic Bread	2.25

Desserts

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

Tiramisu	4.75	Treacle Pudding	4.75
Profiteroles	4.75	Spotted Richard	4.75
Banoffee Pie	4.75	Crème Brulee	4.75
Fruit Cheesecake	4.75	Fresh Fruit Salad	4.75
Apple Pie	4.75	Ice cream <i>(vanilla, strawberry or chocolate)</i>	2.95
Chocolate Brownie	4.75	Lemon or orange sorbet	4.50
Banana Split	4.75	Cheese and biscuits	6.50
Banana Fritter <i>(fried banana with ice cream)</i>	4.75	Liqueur Coffee	5.50
Rhubarb Crumble	4.75	<i>(Great choice of liqueurs & dessert wine available)</i>	

INCLUSIVE OF VAT. SERVICE CHARGE 10% EXTRA