

Beverages

Ground Coffee	2.50	Decaffeinated Coffee	2.70
Espresso.....	1.65	Earl Grey Tea	2.30
Café Latte.....	2.70	Tea per person.....	2.00
Cappuccino.....	2.70	Mint, Chamomile or Green Tea	2.30
Hot Chocolate	2.95	Soft Drinks from	2.75
Liqueur Coffee	5.75	Fruit juices from	2.65
<i>(Gaelic, Calypso, Russian, Jamaican or French)</i>		<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>	

Aperitifs

Cinzano Bianco	50ml 3.95
Dubonnet	50ml 3.95
Martini Dry or Sweet	50ml 3.95
Campari	25ml 3.50
Port	50ml 3.95

Spirits

Armagnac	25ml 4.25	Remy Martin V.S.O.P	25ml 4.50
Cognac	25ml 3.65	Rum	25ml 3.65
Whisky	25ml 3.65	Southern Comfort	25ml 3.65
Gin	25ml 3.65	Grappa	25ml 3.65
Vodka	25ml 3.65	Malibu	25ml 3.65
Bacardi	25ml 3.65	Ouzo	25ml 3.65
Pernod	25ml 3.65	Splash of Coke/Lemonade/Juice/Tonic....	1.25
Brandy***	25ml 3.65	American Dry	2.25

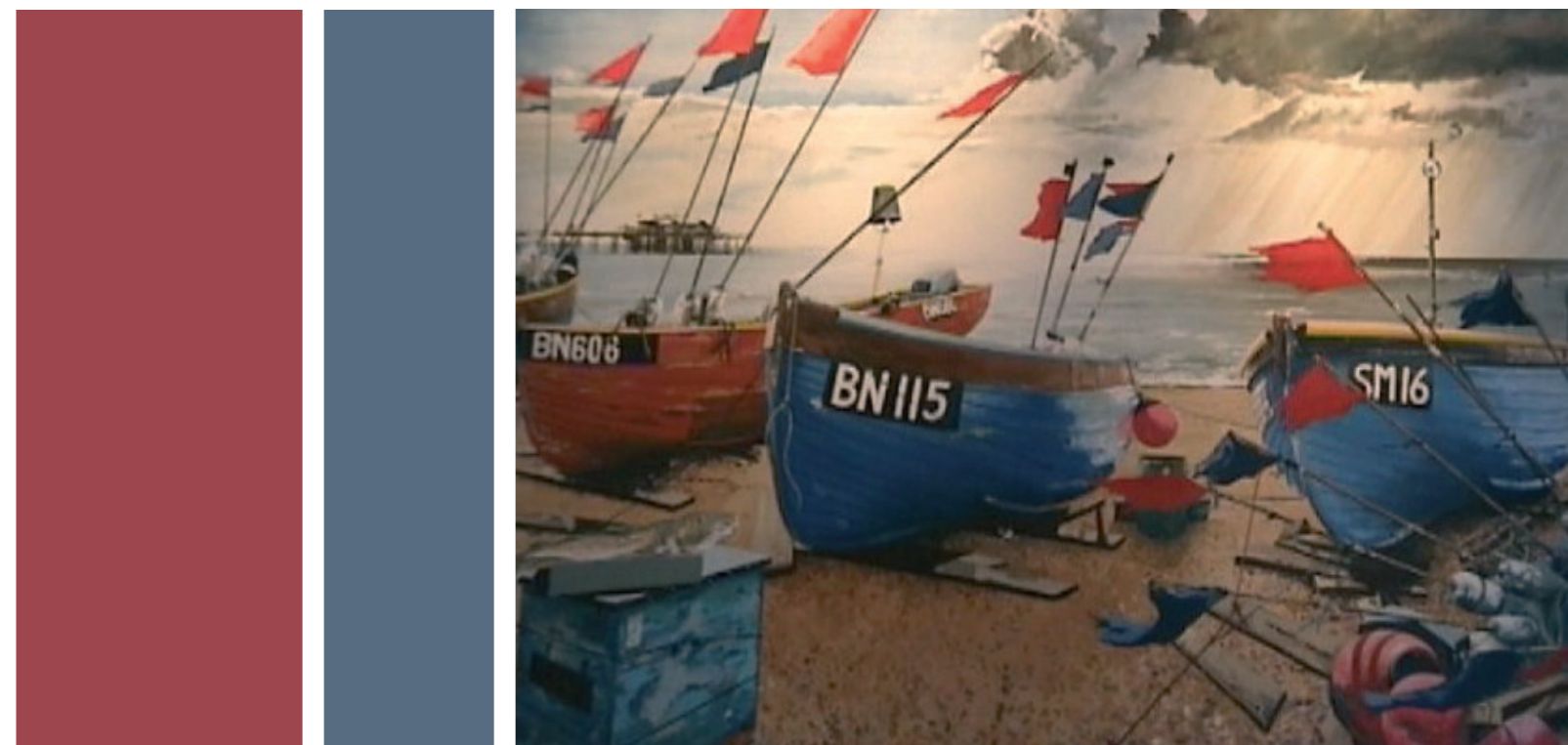
.....Choice of Premium Spirits Also Available.....

Beers

Draught Half Pints 2.75

Draught Estrella Damm Lager ...Alc 4.6 Pint	4.95	Baileys.....	25ml 3.75
Draught Boddingtons BitterAlc 3.8 Pint	4.95	Tia Maria	25ml 3.75
Draught Guinness	Pint 4.95	Grand Marnier	25ml 3.75
Draught Cidre.....	Pint 4.95	Cointreau	25ml 3.75
Shandy	Pint 4.95	Drambuie	25ml 3.75
Peroni	33cl Bottle 4.75	Sambuca	25ml 3.75
San Miguel	33cl Bottle 4.75	Amaretto	25ml 3.75
Beck's non alcoholic Lager27.5cl Bottle	3.50	Limoncello	25ml 3.75
Magners Cider	568ml Bottle 4.95	Frangelico	25ml 3.75
Strongbow Cider	27.5cl Bottle 4.95	Liquore Strega	25ml 3.75

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	3.75	Sardines	5.50
Fish Soup	4.75	1/2 Doz. Oysters	9.25
Deep fried Scampi	4.95	Avocado pear vinaigrette	3.50
Scotch smoked Salmon	5.95	Avocado pear with prawns	5.95
Deep fried Calamari	4.95	Iced melon	4.25
Grilled King Prawns in garlic	6.95	Taramosalata & pitta bread	3.75
Whitebait	4.75	Houmus & pitta bread	3.75
Prawn cocktail	4.75	Tzatziki & pitta bread	3.75
Pate mackerel	4.50	Moules Marinier	7.95
Halloumi Fries	5.50	3 Scallops in garlic butter	8.25

Sea fare

Fried fillet of Cod	8.95	Grilled Fish Medley	14.95
Fried fillet of Plaice	8.95	<i>(Halibut, Salmon, Plaice, Sardine - Fish selection may vary)</i>	
Fried fillet of Haddock	8.95	Sardines	9.50
Deep fried Scampi	8.95	Grilled Rainbow Trout	11.95
Deep fried Calamari	8.95	Grilled King Prawns in Garlic	13.95
Whitebait	8.95	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	15.95
<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"	49.95		

Shell Fish

Lobster Salad (Cold)	31.95	1 Dozen Oysters	17.95
Hot Lobster Thermidor	31.95	6 Scallops in garlic butter	16.50
Grilled Lobster with garlic butter	31.95	Whole Crab Salad	15.95
Moules Marinier	11.95	Extravaganza Shellfish Platter (Hot)	51.95
Shellfish Platter (Cold)	51.95	<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	18.95
Porterhouse Steak	17.95
Add a sauce to your steak: Dianne Sauce, Béarnaise Sauce or Pepper Sauce Extra 2.00	
Mixed Grill	13.95
<i>(Lamb cutlet, Steak, Sausage, Bacon, Egg, Mushrooms & Tomato)</i>	

Poultry

Grilled Chicken	8.95
Quarter Roast Chicken	8.95
Half Roast Chicken	10.95

Sunday Roasts

Served with Roast Potatoes, Carrots & Peas

Roast Beef & Yorkshire Pudding	8.95
Roast Lamb & Yorkshire Pudding	8.95

House Specialities

Trout Amandin	12.95	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	15.95
Fillet of Plaice Meuniere	9.95	Spaghetti Vongole (Clam)	10.95

Pasta

Regency Seafood Spaghetti	10.95	Vegetarian Lasagna	9.95
Mussels & Spaghetti	10.95	Spaghetti Langosta (Whole Lobster)	31.95
Spaghetti Bolognese	9.95	Spaghetti al Pesto	7.95
Spaghetti Napoletana	7.50	Spaghetti Prawns	10.95

Cold Buffet

Prawn Salad	10.95	Smoked salmon & Salad	10.95
Fruit de mer & Salad	10.95	Salad Niçoise	10.95

(a selection of marinated seafood)

Vegetables / Side Orders

Mushy Peas	1.50	Seasonal Salad	3.50
Garden Peas	1.50	Tomato & Onion Salad	2.95
Sauteed Mushrooms	2.50	Greek Salad	4.75
Grilled Tomatoes	2.50	Bowl of Rice	2.25
Fried Onion Rings	2.25	Boiled Potatoes	2.95
Carrots	1.50	Olives	2.95
French Beans	2.50	Pickled Onion	1.50
Asparagus	3.75	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	4.95	Treacle Pudding	4.95
Profiteroles	4.95	Spotted Richard	4.95
Banoffee Pie	4.95	Crème Brulee	4.95
Fruit Cheesecake	4.95	Fresh Fruit Salad	4.95
Apple Pie	4.95	Ice cream <i>(vanilla, strawberry or chocolate)</i>	2.95
Chocolate Brownie	4.95	Lemon or orange sorbet	4.65
Banana Split	4.95	Cheese and biscuits	6.75
Banana Fritter <i>(fried banana with ice cream)</i>	4.95	Liqueur Coffee	5.75
Rhubarb Crumble	4.95	<i>(Great choice of liqueurs & 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

*We cannot guarantee that any of our dishes are free from allergens.
However, we do our best to reduce the risk of cross-contamination.*