

Regency Park Dinner Menu

To Start:

Soup of the Day With crusty Bread Roll	£6.95
Thai Spiced Crab, Cod & Spring Onion Fishcake, Sweet Chili Sauce, Watercress	£8.50
Beef, Tomato, Buffalo Mozzarella, Rocket Salad, Basil Pesto	£7.85
Chicken Liver Pate, Spiced Fruit Chutney, Mix Leaves, Toasted Ciabatta Bread	£7.30
North Atlantic Prawns Cocktail, Baby Gem & Watercress, Granary Bread	£8.95
Antipasti, Selection Of Cured Meats, Pickles, Mixed Leaf, Toasted Bloomer Bread	£8.50
Korean Kimchi Marinated Beef Salad, Sweetcorn, Cherry Tomatoes, Cucumber, Mixed leaf	£8.30

Salads:

Chicken Caesar Salad, Baby Gem, Crispy Croutons, Anchovies Chicken & Crispy Bacon	£14.95
Grilled Tuna Salad, Watercress, Green Chicory, Green Beans, Boiled Egg, Cherry Tomatoes, Sauce Vierge	£16.20
Goat`s Cheese Curd, Sweetcorn, Beetroot, Quinoa, Green Chicory, Watercress, Balsamic Reduction	£15.95

To Follow:

Thyme Garlic Roasted Corn Fed Chicken Breast, Chickpea Fregola, Chorizo Peppers, Sriracha Cream	£15.95
Pan fried Duck Breast, Sauté Pak Choi, Broad Beans, Sweet Potato Parmentier, Plum Jus	£17.95

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used; unfortunately we cannot guarantee that our dishes will be free from traces of these products.

If you suffer from nut or other allergies please ask a manager for more information.
All dishes may contain ingredients not listed in the menu description

Grilled Lamb Rump, Rustic Ratatouille, Burnt Aubergine Puree, Rosemary Jus	£19.50
Honey Glazed Slow Cooked Loin of Pork, Roasted Carrots & Fennel, Spring Onion Mash, Sage & Apple Gravy	£14.95
Baked Fillet of Hake, Light Thai Green Curry Vegetables, Steamed Rice	£15.50
Spinach & Ricotta Ravioli, Toasted Pine Nuts, Tender Stem Broccoli, Sundried Tomatoes, Sweet Basil Cream, Parmesan Shavings.	£14.95
King Prawns Linguini, Chili, Garlic, Tomato Sauce, Rocket Leaves & Parmesan	£15.60
Sirloin Steak (200gms) with thick chips, Grilled Tomato Watercress Green Chicory salad and Peppercorn Sauce	£21.95
Beer Battered Fish and Chips With Tartar Sauce and Minted Mushy Peas.	£14.95
Grilled Leek & Pork Sausages, Spring Onion Mash, Green Beans & Tender Stem Broccoli, Caramelized Red Onion Gravy	£15.75
Chicken Tikka Masala, Steamed Basmati Rice, Mango Chutney, Cucumber Yoghurt, Naan bread & Poppadum	£15.95
Broadbean, Minted Garden Peas, Sun Dried Tomato Risotto, Rocket Parmesan Shavings	£13.95

Gourmet Burger Selection:

All burgers served in Brioche Bun with Battered Onion Rings, thin fries

Beef Burger, Beef Tomato, Gem lettuce, Smoked Streaky Bacon, Cheese.	£16.50
BBQ Pulled Pork Burger, Beef Tomato, Gem Lettuce	£15.95
Cajun Spiced Chicken Fillet, Chorizo, Beef Tomato, Gem lettuce, Cheese.	£15.95
Veggie Bean Burger, Beef Tomato, Gem lettuce, Cheese	£14.95

Side orders:

Thin Fries, Thick Cut Chips, Mixed Leaf Salad, Garlic Bread, Seasonal Vegetables	£4.95
--	-------

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used; unfortunately we cannot guarantee that our dishes will be free from traces of these products.

If you suffer from nut or other allergies please ask a manager for more information.
All dishes may contain ingredients not listed in the menu description

To Finish:

Chocolate Brownie, White Chocolate Sauce, Vanilla Ice Cream	£6.95
Salted Caramel Cheesecake With Chantilly Cream	£6.95
Lemon Curd Eton Mess, Almond Praline	£6.95
Spiced Plum, Apple & Mix Berry Crumble, Stem Ginger Ice Cream	£6.95
Layered Chocolate Mousse, Set lemon Cream, Fruits Of Forest	£6.95
Cheese and Biscuits with Grapes and Chutney	£8.95

Teas, Coffee and Liquor Coffee:

Americano	£3.00
Pot of Tea	£2.75
Herbal tea	£2.75
Latte	£3.25
Cappuccino	£3.25
Hot Chocolate	£2.75
Highland Coffee – Scotch Whisky	£6.50
Irish Coffee – Irish Whiskey	£6.50
English Coffee - Gin	£6.50
Brandy Coffee – Brandy	£6.50
Monks Coffee – Benedictine	£6.50
French Coffee – Grand Marnier	£6.50
Italian Classico – Amaretto	£6.50
Seville Coffee - Cointreau	£6.50
Baileys/Sultan Special - Baileys	£6.50
Calypso Coffee – Tia Maria	£6.50

All our dishes are prepared in kitchens where nuts, flour etc. are commonly used; unfortunately we cannot guarantee that our dishes will be free from traces of these products.

If you suffer from nut or other allergies please ask a manager for more information.
All dishes may contain ingredients not listed in the menu description