

# *The Regency Restaurant*

## **Inclusive Menu**

**2 COURSE £17.95**

**3 COURSE £20.95**

**Mille Feuille of Roasted Peppers and Goats Cheese,  
Basil Pesto and Dressed Leaves**

**Chicken and Duck Liver Pate, Port and  
Redcurrant Sauce, Toasted Brioche**

**Pave of Salmon, Mango and Chilli Salsa, Wilted Spinach**

**Fresh Seasonal Soup of the Day (v)**

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**Fillet of Sea Bass, confit of Pea, Ice Berg Lettuce and Bacon,  
Red Pepper Couli**

**Pan Roasted Breast of Chicken, Herb Mash Potatoes,  
Forest Mushroom and Red Wine Sauce**

**Char Grilled Pork Loin Cutlet, Cabbage and Black Pudding,  
Apple Calvados Cream Jus**

**Cassoulet of Mushrooms, Ratatouille and Asparagus,  
Tomato and Basil Sauce (v)**

*A selection of fresh vegetables is included with the main course*

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**Choice of Desserts**

**or**

**Plate of Cheese, Chutney and Homemade Bread**

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**Coffee and Hand Made Petit Fours £2.95 extra**

Prices include VAT

Service charge is at your discretion

(v) Denotes Vegetarian

Some dishes may contain nuts or nut traces, Please ask your waitress for more information  
Please inform the restaurant manager if you require any dietary requirements

# A La Carte Menu

## Starters

**Ham Hock Terrine, Fried Quails Egg, Matchstick Fries and Pea Puree £ 6.25**

**Home Smoked Duck Breast, Parfait of Livers, Confit of Leg, Plum Puree £6.95**

**Twice Baked Blue Cheese Soufflé, Rocket and Walnut Dressing (v) £ 5.75**

**Wild Mushroom Ravioli, Wilted Spinach, Morel Reduction (v) £7.75**

**Seared Scallops, Tomato and Saffron Chutney, Apple and Fennel Salad £8.95**

**Confit of Salmon, Spaghetti of Beetroot, Mussel Tortellini £7.25**

**Fresh Seasonal Soup of the Day (v) £3.95**

## Main course

**Caramelised Skate Wing, Wilted Spinach, Chorizo, Baby Caper and Lemon Nut Butter £16.95**

**Pan Fried Sea Bass Fillet, Guacamole, Aubergine Caviar, Red Pepper Puree, Truffle Oil £16.95**

**Matured Prime Fillet Steak, Herb Croute, Pate de Foie Gras, Wild Mushrooms, Madeira Jus £18.95**

**Slow Roasted Belly Pork and Tenderloin, Cabbage and Sultanas, Parsnip Lyonnaise, Peppercorn Sauce £16.25**

**Roast Rack of Lamb, Confit of Shoulder, Rosemary Fondant Potato, Shallot Puree, Red Wine Jus £17.95**

**Goat's Cheese and Spring Onion Risotto, Beetroot Fritter (v) £12.95**

**Parsnip Bubble and Squeak, Fried Free Range Egg, Asparagus Minestrone (v) £12.95**

**A selection of fresh vegetables is included with the main course**

**(v) Denotes Vegetarian not vegan**

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## **Desserts**

**£4.95**

**Warm Apple Tart, Honey and Lavender Ice Cream**

**Malibu Crème Brulee, Pineapple Compote, Coconut Ice Cream**

**Blackcurrant and Liquorice Delice, Blackcurrant Sorbet**

**Warm Lemon Buttercake with Lime and Meringue Igloo's**

**Baked Fourme d'Ambert Cheese with Rosemary Scent Honey,  
Apple and Walnuts on Toasted Brioche**

**Chocolate and Cointreau Pudding, Crème Fraiche, Vanilla Ice Cream**

**Cheese Selection £5.50**  
**With Chutney and Home Made Bread**

**Berkswell**  
**A Local Unpasteurised Hard Ewe's Milk Cheese**

**Fourme d'Ambert**  
**Classic French Blue Cheese**

**Warwickshire Truckle**  
**A traditional creamy texture and nutty flavour cheese**  
**made to a 75 year recipe**

**St Marmet Brie**  
**A French Mature Creamy Cheese**

**Coffee with Petit Fours £2.95**

**Prices includes VAT**  
**Service at your discretion**

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Please ask restaurant manager for more information

# SUNDAY LUNCH

## Sample menu

Cajun Spiced Chicken Salad, Brioche Croutons, Shaved Parmesan, Caesar Dressing

Crisp Warm Goats Cheese, Roasted Peppers and Artichokes, Dressed Leaves

Fan of Seasonal Melon with Tropical Fruit and Mint Salsa, Mango Coulis  
Potted Salmon, Smoked Salmon and Prawns with Marie Rose Sauce  
Confit of Duck and Chicken Terrine, Spiced Pear Chutney  
Cream of Mushroom Soup

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Halloumi, Tomato and Roasted Pepper Tart, Asparagus and Rocket Salad  
Roast Rack of Pork, Sage and Onion Seasoning, Apple Sauce, Pan Gravy  
Braised Blade of Beef, Horseradish Crushed New Potatoes, Beef Jus  
Grilled Pave of Salmon, Stir Fried Vegetables, Herb Cream Sauce  
Fillet of Sea Bass with Wilted Spinach, Crayfish and Chilli Butter  
Pan Roasted Breast of Chicken, Wild Mushroom Sauce  
Seared Calves Liver, Bacon and Pea Mash, Shallot Sauce  
Roast Sirloin of Beef, Yorkshire Pudding, Pan Gravy  
Roast Leg of Lamb, Pan Gravy, Mint Sauce

*Selection of Seasonal Vegetables*

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Brandy Snap Basket of Fresh Fruit Salad with Strawberry Ice Cream  
Selection of Cheese with Chutney and Savoury Biscuits  
Classic Lemon Tart, Sweet and Sour Strawberries  
Creamy Cinnamon and Sultana Rice Pudding  
Pear and Almond Tart, Caramel Ice Cream  
Vanilla Crème Brulee, Vanilla Ice Cream  
White and Dark Chocolate Mousse  
Banoffee Pie

Coffee and Petit Fours

Adults £18.95

Children *under 12* £9.45

All Prices inclusive of VAT at 17.5%

**Service at customer's discretion**

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