

Recently awarded an AA Rosette for “Culinary Excellence”, the Regency Restaurant offers a fresh take on British food. All dishes are homemade to a high quality, with locally sourced ingredients where possible. Our main farms for fresh produce are within the Pershore and Evesham area with our Steaks being sourced from Stratford-upon-Avon.

If you are on a Dinner, Bed & Breakfast rate then please choose one from each course, the items with a * next to the price will incur the following Surcharges:

Starter	£2.95
Main	£3.95
Dessert	£2.95

If you would like further information concerning any allergens that our dishes may contain then please ask your server who will be happy to assist

STARTERS

Soup of the Day (v)	5.50
herbed croutons	
Char-grilled Asparagus	6.95
poached egg, lemon hollandaise, smoked pancetta crisp	
Warm Goats Cheese	6.95
fig & black olive tart	
Chicken Caesar Croquette	6.95
baby gem dressing, anchovies	
Pan Fried Scallops	7.95*
mango salsa, leek rings	

SALADS

	starter	main
Caesar	5.50	10.00
baby gem, croutons, parmesan, Caesar dressing		
Beetroot & Stilton	5.50	10.00
baby gem, warm brioche, beetroot, hazelnuts, Dijon dressing		
Egg Niçoise	5.50	10.00
baby gem, olives, French beans, cherry tomatoes, new potatoes, red onion, poached free range egg		

SIDES

Cauliflower cheese	2.95	Honey roasted carrots	2.95
Braised red cabbage	2.95	Seasonal greens	2.95
Hand cut chips	2.95	House Salad	2.95

MAIN COURSES

Braised Mushrooms (v)	11.95
spelt, baby gem, tofu dressing, pumpkin seed pesto	
Braised Pork Cheeks	13.95
baby leeks, sultana ragu, sweet potato crisps	
Steamed Salmon	14.95
Jersey royals, dill & crab salad	
Chicken & Courgette Ballottine	15.50
crispy skin, chopped hazelnuts, butternut squash, tarragon cream sauce	
A Duo of Lamb	17.95*
2 bone rack of lamb, shoulder & sweet potato terrine, smoked aubergine, yogurt, baby onions	

GRILL

Stratford-upon-Avon Rump Steak	16.50	Gourmet Burgers	
8oz (GF)		all served in a toasted brioche bun with homemade coleslaw & spiced onion rings	
roasted cherry tomatoes, watercress		Beef Steak Burger	11.95
Stratford-upon-Avon Sirloin	21.50*	Cajun Chicken Burger	11.95
Steak 8oz (GF)		piri mayo	
roasted cherry tomatoes, watercress		Lamb burger	11.95
<i>add sauce 2.00:</i>		mint & garlic mayo	
<i>béarnaise, blue cheese, peppercorn</i>			
Free Range Pork Chop	14.95		
black pudding, new potatoes, apple, ale jus			

choose from either twice cooked chips or French fries with all steaks and burgers

DRINKS

Soft Drinks

- Coke/Diet 200ml **2.00** • Lemonade 200ml **2.00** • Soda Water 200ml **1.60**
- Fever Tree Tonic Waters 200ml **2.00** • Ginger Ale 200ml **1.60**
- Fruit Juice – Cranberry/Orange/Pineapple 200ml **1.60**
- J20 – Apple & Mango/Orange & Passion Fruit 250ml **2.50**
- Red Bull 250ml **2.50** • Appletiser 275ml **2.75**
- Strathmore Spring Water – Still/Sparkling 330ml **1.75** 750ml **3.70**
- Cordial – Blackcurrant/Lime/Orange **0.50**

Draught Beer

- Becks ½ **2.10** pint **4.00** • Boddingtons ½ **1.75** pint **3.60** • Stella ½ **2.15** pint **4.05**
- Peroni ½ **2.65** pint **5.20**

Bottled Beer & Cider

- Becks Blue (Alcohol Free Beer) 275ml **3.50**
- Budweiser /Corona/San Miguel 330ml **4.10** • Strongbow 330ml **3.95**
- Kopparberg – Mixed Fruits/Naked Apple/ Strawberry & Lime 500ml **4.60**

Spirits

House 25ml **3.50** 50ml **7.00**

- Smirnoff Vodka • Larios Gin • Larios Rose Gin • Bacardi Carta Blanca Rum • Captain Morgan Dark/Spiced Rum • Rolling Calf Spiced Rum • Jameson Irish Whiskey • Jack Daniels Tennessee Whiskey

Premium

- Grey Goose Vodka 25ml **3.80** 50ml **7.60** • Bombay Sapphire Gin 25ml **4.35** 50ml **8.70**
- Hendricks Gin 25ml **4.35** 50ml **8.70** • Glenmorangie Single Malt Scotch Whiskey 25ml **4.75** 50ml **9.50** • Courvoisier V.S. Cognac 25ml **3.60** 50ml **7.20**

Liqueurs 25ml **3.50** 50ml **7.00**

- Archers Peach Schnapps • Bailey's Irish Cream • Disaronno • Malibu Coconut Rum
- Southern Comfort

Fortified Wine 50ml

- Martini – Bianco/Extra Dry/Rosso **3.25** • Cockburn's Fine Ruby Port **3.75**

Wine menu available from your server