

Homemade Desserts

Summer Pudding A celebration of summer with this classic British fruity dessert, served with double cream	£3.75
Citron Sponge Light & zesty individual sponge cake, served warm with lemon syrup & double cream	£3.75
Vanilla Cheesecake Rich yet light and refreshing with soft cheese, cream fresh vanilla on a biscuit base	£3.75
Strawberries & Cream A dish of English strawberries & double cream	£3.75
Sticky Toffee Cake Sticky toffee & luscious cake in this moist, sweet and moreish dessert, served with double cream	£3.75
Cheese Board Served with savoury biscuits, celery, grapes & red onion marmalade	£3.75
Ice Cream There's something very special about homemade ice cream and here is a fruity summer ice cream served with a pompadour wafer	£3.75
Fresh Fruit Salad Classic & refreshing and full of fresh juicy goodness, served with either cream or ice cream	£3.75

The Regent Restaurant



At Regent Street we pride ourselves on the fact that all our dishes are freshly prepared in house with the finest ingredients by Steve Willetts and his brigade of Chefs.

Starters

Mussels a la Regent Served in the Shell with a Lime, Ginger & Spring Onion & White Wine Sauce	£5.00
Smoked Bacon & Mushroom Tart Chestnut Mushrooms with Smoked Bacon Lardons with Mascarpone & Egg Base in Shortcrust Buttery Pastry	£4.50
Oak Smoked Chicken Breast of Smoked Chicken served with Sliced Beetroot, Lambs Leaf Lettuce & dressed with Balsamic Vinaigrette	£4.00
Homemade Fishcake Our Fishcakes are delicious, made with Naturally Smoked Haddock, Cod, Lemon Zest, Crushed New Potatoes & Fresh Chives Coated in Fresh Breadcrumbs, Golden Fried & served with Sweet Chilli Sauce	£5.00
Asparagus & Prosciutto (Vegetarian Option Available) Asparagus wrapped in Prosciutto Ham & Gently Grilled served with a Poached Egg & Olive Oil, Lemon & Cracked Black Pepper Dressing	£5.00
Summer Tomato & Mozzarella Salad (V) A Light Starter of Vine Ripened Tomatoes Marinated in Fresh Basil, Garlic & Shallot with Fresh Rocket Leaf Lettuce, Buffalo Mozzarella dressed with Balsamic Vinaigrette	£4.50
Brixworth Pâté Locally produced Rich Chicken & Pork Liver Pâté with Sherry, Brandy, Herbs & Spices served with Ciabatta Slices & Red Onion Marmalade	£4.50
Soup of the Day Homemade Fresh Soup served with Warm Bread Rolls	£4.00
Smoked Trout Fillet Served with Light Horseradish Cream & Lemon	£4.50

Main Course

Calves Liver Thinly sliced Calves Liver served Pink with Smoked Bacon & Silverskin Onions	£12.00
Lamb Rack British Lamb, Roasted until Pink served sliced with Port & Redcurrant Jus	£14.00
Pork Escalope Wrapped in Prosciutto Ham & Breadcrumbs, Pan Fried & served with Fried Egg	£10.00
Tournedos Rossini Chargrilled Fillet Medallions topped with Brixworth Pâté on Chargrilled Croutons with Madeira Sauce	£17.50
Mediterranean Chicken Breast of Chicken stuffed with Sundried Tomatoes, Fresh Basil & Buffalo Mozzarella wrapped in Prosciutto Ham & served with a Light Jus	£10.00
Regent Wellington Beef Fillet encased in Puff Pastry with Mushroom Duxelle, Baked until golden accompanied by a Port Sauce	£17.50
King Prawns Pan Fried in Garlic Butter Sauce with Wine, Shallots & Fresh Parsley served with Saffron Rice	£13.50

Grills

We take our steaks as seriously as you do. That's why they are carefully sourced from selected Scottish Highland farms then are matured on the bone for 28 days. You'll soon know why, the flavour and texture say it all. Chargrilled to your liking and served with grilled tomato and Field mushroom.

8oz Fillet	£17.50
10oz Rib-Eye	£13.50
12oz Sirloin	£15.00
10oz Rump	£12.50

Our sauces

Diane - Onions, Mushrooms, Mustard, White Wine, Stock & Cream

Au Poivre - Onions, Cracked Pepper, Red Wine Stock & Cream

Green peppercorn - Onions, Peppercorns, Red Wine, Stock & Cream

Béarnaise - Hollandaise Sauce, Fresh Tarragon & White Wine Vinegar

Tarragon Butter - A blend of Fresh Tarragon & Butter to Melt on your Steak

Vegetarian

All £8.00

Mushroom Tarts (V)

Chestnut Mushrooms with Mascarpone & Egg Base in Shortcrust Buttery Pastry

Summer Tomato & Mozzarella Salad (V)

A Large Bowl of Vine Ripened Tomatoes Marinated in Fresh Basil, Garlic & Shallot with Fresh Rocket Leaf Lettuce, Buffalo Mozzarella dressed with Balsamic Vinaigrette & Ciabatta Slices

Risotto (V)

Arborio Rice Sautéed with Diced Shallot, Garlic, White Wine, Vegetable Stock, Finished with Pea Purée, Pine Nuts, Red Pepper & Fresh Parmesan

Asparagus Linguini (V)

A Dish of Asparagus & Vine Ripened Cherry Tomatoes, Pine Kernels & Fresh Parmesan served with a drizzle of Extra Virgin Olive Oil

(*) All steaks approximate weight before cooking

(v) suitable for vegetarians

All items subject to availability. Prices include vat at current rate.

We cannot guarantee that all our dishes are free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements.