

MENU

Summer Offer

Available lunch and dinner except Saturday evenings

Not available from 24th – 27th August

Orders must be kitchen by 7pm

£45.00 for two (MAX 8 per table)

Excluding all drinks

NO FURTHER DISCOUNTS APPLY

Starters

all served with bread

Andalusian Gazpacho soup with croutons (served chilled) **V**

Smoked chicken, summer herb and apricot terrine with chutney & toast (**GF** available)

Whole smoked prawns with parsley & garlic dip **GF**

Tiger prawn tempura with Japanese dipping sauce (**GF** available)

Super salad with tabbouleh, tear drop peppers, sun blush tomatoes and houmous with a parsley yoghurt dressing **V**

Mains

Roast Indian spiced chicken breast on a bed of Caesar salad with almonds, fresh mango dressing & chips **GF**

Grilled breast of duck on pea purée with a sage and onion sauce & chips **GF**

Butternut squash, chickpea and sweet potato curry on steamed rice with poppadum and chilli chutney **VE**

Regatta East coast fish and chips with buttered peas and tartare sauce

Griddled fillet of sea bream with basil and shellfish sauce & new potatoes

Desserts

Our own vanilla ice cream with hot chocolate sauce **GF**

Our own fudge and malteser ice cream ******

Regatta vanilla crème brûlée with coconut biscuits **GF**

Salted caramel and honeycomb cheesecake

Duo of cheeses with biscuits and our own chutney

N.B. ALL OUR MAIN COURSES INCLUDE THE SIDE ORDERS MOST DISHES CAN BE SERVED PLAINLY PLEASE ASK
SERVICE IS NOT INCLUDED, ANY TIPS YOU WISH TO LEAVE ARE DIVIDED AMONGST ALL OUR STAFF
THERE IS A DISCRETIONARY 10% SERVICE CHARGE FOR PARTIES OF 7 PEOPLE AND OVER

* = CONTAINS NUTS **V** = VEGETARIAN **GF** = GLUTEN FREE **VE** = VEGAN ****** = SOYA

ALLERGEN POLICY

Regrettably we are unable to accommodate people who suffer from life threatening/serious food allergies because we cannot guarantee the history of every ingredient or item of food that comes into our kitchen.

Please ask to see our **ALLERGEN LIST** and **POLICY**