

Drinks to Quench Your Thirst

Spirits Selection

Vodka	25ml
Smirnoff Red	2.80
Ketel One	3.80
Ciroc	4.40
Beluga Allure	10.95

Rum	25ml
Bacardi	2.80
Havana Club 7 Year	3.80
Ron Zacapa	6.25
Captain Morgan Spiced	3.20
Malibu	3.10

Tequila	25ml
Don Julio	4.05
Casamigos	6.25
Patron Café XO	4.05

Brandy	25ml
Courvoisier VS	3.00
Remy Martin VSOP	3.80
Martell XO	12.30

Aperitifs	25ml
Archers	2.90
Amaretto	2.90
Baileys	2.90
Campari	2.90
Cointreau	2.90
Chambord	2.90
Galliano	2.90
Jägermeister	2.90
Limoncello	2.90
Licor 43	2.90
Maraschino	2.90
Midori	2.90
Pimms No. 1	2.90
Sambuca	2.90
Southern Comfort	2.90
Tia Maria	2.90
Underberg	3.30

Nibbles			
Roasted Peanuts	2.00	Spicy Peanuts	1.55
Chilli Crisps	1.95	Soya Sticks	1.75
Bombay Mix			4.75
Crushed crisps, spicy peanuts, diced onions and green chillies			

Whisky

Fragrant & Floral	25ml
Glenfiddich 12yr	3.80
Glenkinchie 12yr	3.80
Haig Club	3.80

Rich & Round	25ml
JW Black Label	3.00
Glenmorangie Quinta Ruban	6.25
Cardhu	3.80
J&B	4.05
Amrut	7.70
JW Blue Label	12.30

Fruity & Spicy	25ml
Oban 14yr	4.05
JW Gold Label	3.80
Balvenie 15yr	6.25
Macallan Rare Cask	19.80

Smoky & Peaty	25ml
Laphroaig 10yr	3.80
Talisker 10yr	4.05
Lagavulin 16yr	6.25

American Whiskey	25ml
Jack Daniels	3.00
Buffalo Trace	3.80
Makers Mark	3.80

Our Wine

We have such an extensive list this menu just wasn't big enough. Please ask your waiter for the list.



Gin	25ml
Greater Than (Indian Gin)	2.80
Gordon's Pink Gin	3.80
Hendricks	3.80
Monkey 47	6.25
Martin Miller	3.80
Tanqueray 10	3.80
Gordon's Sloe Gin	3.80

Signature Serve

The Regency 13.75
Our signature cocktail, bold, quintessentially Indian infused with passionfruit, a hint of chilli spice and lime.

Cocktails

Made using premium spirits

Signature Cocktail

LYCHEE MARTINI 9.25

The perfect celebration of lychees, using vodka, lychee liqueur, lychee juice and lemon juice. A floral treat.



Signature

Made using premium spirits

Konkan Sling 9.25
London Dry Gin meets tropical in this unique twist on a Singapore Sling. No. 1 Gin with passion fruit, Funkin mango purée, grapefruit, lemon and refreshing cold brewed green tea.

Rum Chai 9.25
Inspired by traditional Indian street Chai, this cocktail combines Gosling's dark rum with Funkin coconut purée, spices, black tea, and milk.

South Side 9.25
A light and breezy cocktail with underlying citrus tones. Greater Than Indian Gin, lemon juice, ginger syrup and fresh mint.

The Regency 13.75
Our signature cocktail, bold, quintessentially Indian infused with passionfruit, a hint of chilli spice and lime.

Mango Martini 9.25
Absolut Vodka, Funkin mango purée, lemon and ginger. Short, sweet and delicious.

Pineapple Crusta 9.25
Malibu, Funkin pineapple, lime and sugar come together to make our refined take on a Pina Colada.

Hapusa Old Fashioned 9.25
A truly exotic inspired blend with fragrant saffron and the taste of the Himalayas made with Hapusa Gin.

Mocktails

Alcohol Free

Mojito 7.25
Muddled fresh lime, sugar and mint leaves and topped with soda. Available in the following flavours: Original, Peach, Passion fruit, Strawberry, Raspberry or Mango.

Virgin Sunset 7.25
Pineapple, Orange and Cranberry Juice.

Margarita 7.25
Original or Peach, Passion fruit, Strawberry, Raspberry or Mango puree.

Coconut Kiss 7.25
Coconut, Raspberry, Apple Juice shaken and served over ice.

Triple Berry Twist 7.25
Strawberry, Raspberry, Cranberry Juice shaken and served over ice, then topped with sparkling water.

Daiquiri 7.25
Original or Peach, Passion fruit, Strawberry, Raspberry or Mango puree.

Colada 7.25
Virgin Pina Colada available in the following flavours: Original, Peach, Passion fruit, Strawberry, Raspberry or Mango.

Fruit Iced Tea 7.25
Peach or Passion fruit, Strawberry, Raspberry or Mango puree.

Fresh Lime Soda 2.70
Fresh Lime Juice, Simple Syrup and Soda Water.

Lassi 2.70
Salt, Jeera and Mango.

Classic

Made using premium spirits

Coladas 9.25
The classic sunshine cocktail with rum, pineapple and coconut is now available with extra flavours! Choose from: classic, strawberry, raspberry, peach mango, blueberry, or passion fruit.

Mojitos 9.25
Rum, lime, mint and soda, the Cuban favourite. Try it with strawberry, raspberry, peach, mango, blueberry, passion fruit, apple, pear, coconut or pineapple.

Daiquiris 9.25
Rum, lime and sugar, a match made in heaven. Blended with ice and any fruit you like! We have strawberry, raspberry, peach, mango, blueberry, passion fruit, apple, pear, coconut, or pineapple.

Aviation 9.25
A classic, dry, gin cocktail with an added flavour that might take you back to your childhood. Gin, Maraschino liqueur, lemon juice and violet liqueur.

Margarita 9.25
Get your tequila fix with Triple Sec, lime and any of the following flavours: Strawberry, raspberry, peach, mango, blueberry, passion fruit, apple, pear, coconut, or pineapple.

Espresso Martini 9.25
One of London's own modern classics. Vanilla vodka, Kahlua, fresh espresso and a little sugar. Wind down and perk up all at once.

Amaretto Sour 9.25
Sweet, sour, and almondy. Amaretto, lemon, lime, sugar and egg white to give a beautiful silky texture and voluminous foam.

Manhattan 9.25
Bourbon, sweet vermouth, and bitters all come together to make a cocktail as loud, powerful and sophisticated as its namesake.

Negroni 9.25
The Italian favourite that has taken the UK by storm. Simply gin, sweet vermouth and Campari with a little orange to take the edge off. Intensely complex and slightly bitter.

Between the Sheets 9.25
This 1930s classic is strong, and just a little tart. Rum, Cognac, Triple Sec, and lemon. Add a little sugar if you like. Not for the faint hearted.

Bellinis

Peach Bellini 8.25
The Venetian signature of Funkin peach purée and prosecco.

Mango Bellini 8.25
A sweeter, lighter version of the Bellini, now with Funkin mango purée and prosecco.

Mixed Berry Bellini 8.25
Sweeter and Richer Bellini made with Raspberry, Strawberry and Red Currant Purée topped with prosecco.



Established 1991

Themed after a community members club in Kenya. The fusion of Indian spices and influences of Kenyan cooking techniques makes The Regency Club, a family business, one of the finest Bar and Grills around London.

On The Tap

Our Wine

Ask The Waiter

We have such an extensive list this menu just wasn't big enough. Please ask your waiter for the list.



Signature Beer

Tusker 500ml 4.45

Tusker is a pale lager from Kenya made from the highest quality malt barley grown in the Rift Valley.



Bottled Beer

Carlsberg 275ml	2.30
Peroni 330ml	3.35
Flavoured Cider 500ml	4.30
Alcohol Free Beer	3.35

Soft Drinks

Cola/Diet Cola	Half Pint 2.25 / Full Pint 3.25
Lemonade	Half Pint 2.25 / Full Pint 3.25
Fruit Juice	Half Pint 2.95 / Full Pint 3.95
Apple / Orange / Pineapple / Cranberry	
Coke/Diet Coke 330ml	2.75
Red Bull	2.30
Premium Soft Drinks	2.60
Please ask your waiter for a full list of our premium soft drinks	
Still / Sparkling Water Unlimited Refills	1.00
Fever Tree Light Tonic 200ml	1.80
Fever Tree Ginger Ale 200ml	1.80
Cordial	0.30
Blackcurrant, Lime, Orange	

Alcohol Free

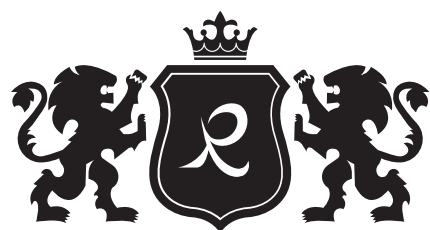
PASSIONFRUIT

The perfect drink to wash down your favourite Regency Club dish

Pitcher	24.40
Half	3.40
Jug	12.40
Pint	6.40



Our Food
Turn Over



Indian Cuisine with Kenyan Roots

Themed after a community members club in Kenya.
The fusion of Indian spices and influences of Kenyan cooking
techniques makes The Regency Club, a family business, one of
the finest Bar and Grills around London.

VISIT OUR WEBSITE
www.regencyclub.co.uk

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TAG YOUR PIC ON INSTAGRAM
[#theregencyclub](https://www.instagram.com/theregencyclub)

CALL US TO ORDER A TAKEAWAY
0208 952 6300

Vegan Menu

STARTERS

Plain Mogo 5.95 Boiled or fried casava served plain or with salt and chili powder	Petis 4.65 Deep fried spiced potato and pea filling (3 pcs)
Garlic Mogo 6.95 Our famous spiced casava chips tossed in a special chilli and garlic paste	Chilli Garlic Mushrooms 6.95 Button mushrooms sauteed in an Indo - Chinese sauce
Mari Mogo 6.95 Casava tossed in onions and black pepper	Kachori 4.65 Indian pastry filled with spiced peas (3 pcs)
Peri Peri Chips 4.35 Crispy potato chips coated in our own peri spice mix	Harabhara Kebabs 4.95 Deep fried mushy peas (5 pcs)
Crispy Bhindi 6.65 Deep fried battered spiced okra	Veg Spring Roll 3.95 Rolled pastry filled with mixed vegetables (3 pcs)
Crispy Bhajia 6.65 Sliced potatoes, battered with spices	Plant-Based Chilli Chicken 7.95 Plant-based THIS™ isn't Chicken Goujons sautéed in an indo-chinese sauce
Veg Samosa 2.95 Indian pastry filled with spiced mixed vegetables (2 pcs)	

MAIN COURSE

Karahi Mix Veg 7.45 Medley of mix vegetables in a curry sauce	Chana Methi 6.45 Chickpeas cooked in a curry sauce with fenugreek
Aloo Methi 7.45 Potatoes cooked in a curry sauce infused with fenugreek	Rajma Chana 6.45 A rich curry sauce with kidney beans and chickpeas
Aloo Mutter 6.45 Potatoes infused with a blend of spices with peas	Makai Masala 7.45 Sweetcorn in a curry sauce
Tarka Dal 7.45 Mixed lentils	Makai Methi 8.25 Sweetcorn cooked in a curry sauce infused with fenugreek
Dal Methi 6.45 Spiced lentils with fenugreek	Makai Methi Mutter 6.45 Sweetcorn, fenugreek and peas cooked in a curry sauce
Bhindi Masala 7.45 Oakra in a spiced caramelised onion gravy	Kidney Bean Masala 6.45 Kidney beans cooked in a rich aromatic curry sauce
Chana Masala 7.45 Chickpeas in a curry sauce	Bombay Aloo Mild 6.45 Potatoes cooked with a blend of aromatic spices
Chana Aloo 8.25 Chickpeas and potato in a curry sauce	Methi 6.45 Fenugreek cooked with spices
THIS™ Isn't Chicken Curry 8.95 Plant-based THIS™ isn't chicken pieces mixed with an authentic desi curry sauce	
Beyond Meat Burger 12.45 Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chilli Mayo Sauce	

SIDE DISHES

Tandoori Roti 2.75	Rice 3.05 Basmati steamed rice
Tandoori Paratha 3.35	Pilau Rice 3.25 Saffron scented rice
Tandoori Aloo Paratha 3.10 Potato stuffed paratha	Jeera Rice 3.25 Cumin fried rice

No Onion, No Garlic Menu

STARTERS

Plain Mogo 4.75 Boiled or fried casava served plain or with salt and chili powder	Crispy Bhindi 6.65 Deep fried battered spiced okra
Mari Mogo 6.95 Casava tossed in onion and black pepper	Chilli Paneer 8.25 Indian cottage cheese, pan fried with an Indo - Chinese sauce
Plain Chips 5.75	

MAIN COURSE

Paneer Masala Mild 8.25 Indian cottage cheese cooked in a mild creamy sauce	Makai Masala 7.45 Sweetcorn in a curry sauce
Bhindi Masala 7.45 Okra cooked with spices and a light gravy	Kidney Bean Masala 6.45 Kidney beans cooked in a rich aromatic curry sauce
Chana Masala 7.45 Chickpeas in a curry sauce	Aloo Masala 6.45 A spicy fragrant curry with potatoes
Rajma Chana 6.45 Chickpeas in a curry sauce	

SIDE DISHES

Tandoori Roti 2.75	Rice 3.05 Basmati steamed rice
Tandoori Paratha 3.35	Jeera Rice 3.25 Cumin fried rice

Gluten Free Menu

NON-VEG STARTERS

Chicken Tikka 6.45 Boneless chicken pieces marinated in a blend of spices (6 pcs)	Tandoori Prawns 13.45 Dry prawns cooked in a tandoori oven
Regency Kebabs 3.75 Minced lamb marinated with fresh herbs, ginger, garlic and green chillies (2 pcs)	Fried Wings 7.25 Crispy deep fried chicken wings (7 pcs)
Mushkaki 7.25 Boneless spring lamb fillet pieces marinated in a blend of spices (6pcs)	Tilapia Fish 8.25 Fillet of Tilapia, marinated with aromatic spices
Mix Grill 16.95 Chicken Tikka, Kebabs and Mushkaki	Fried Fish 7.25 Fillet of Coley, marinated with a rich blend of aromatic spices
Lamb Cutlets 11.95 Premium French trimmed lamb, marinated in aromatic herbs and spices (5 pcs)	Jeera Chicken 7.95 On the bone chicken pieces sauteed with onions and cumin (6 pcs)
Lamb Chops 8.45 Marinated in aromatic herbs and spices (4 pcs)	Mari Chicken Mild 7.95 On the bone chicken pieces sauteed with onions and black pepper (6 pcs)
Extra Hot Hot	Chicken Pili Pili Hot 7.95 On the bone chicken pieces sauteed in a fiery hot sauce (6 pcs)

Some dishes contain bones, nuts, seeds, gluten, lactose, soya sauce and food colouring. Please inform a member of staff of any dietary requirements or allergies you may have.

Gluten Free Menu

VEG STARTERS

Mogo Boiled or fried casava served plain or with salt and chili powder	5.95	Peri Peri Chips Crispy potato chips coated in our own peri spice mix	4.35
Garlic Mogo Our famous spiced casava chips tossed in a special chilli and garlic paste	6.95	Crispy Bhajia Sliced potatoes, battered with spices	6.65
Mari Mogo Casava tossed in onions and black pepper	6.95	Crispy Bhindi Deep fried battered spiced okra	6.65
Paneer Tikka Cottage cheese cubes marinated with spices and cooked in the tandoor (6 pcs)	6.65	Petis Deep fried spiced potato and pea filling (3 pcs)	4.65
Plain Chips	3.95	Harabhara Kebab Deep fried mushy peas (5 pcs)	4.95

CHICKEN CURRIES

Karahi Chicken Masala Chicken pieces in an authentic curry sauce	9.45	Chicken Bhuna A spicy thick sauce with pieces of slow cooked chicken	9.95
Karahi Methi Chicken Chicken pieces infused in a fenugreek curry sauce	9.45	Chicken Tikka Bhuna Marinated chicken pieces in a thick curry sauce	9.95
Chicken Kheema Mince chicken cooked in an authentic curry sauce	9.45	Balti Chicken Chicken pieces cooked in a slightly sour curry sauce	9.95
Tawa Chicken Chicken pieces cooked in a thick curry sauce	9.95	Patia Chicken Sliced chicken tikka pieces in a rich curry sauce	9.95
Bombay Chicken Bahar Mince chicken and chicken tikka pieces cooked together in a curry sauce infused with fenugreek	9.95	Murg Masala Chicken cooked in a tomato and onion sauce with whole spices	9.95
Chicken Methi Kheema Mince chicken cooked with fenugreek infused curry sauce	9.95	Handi Chicken Chicken pieces on the bone cooked slowly in an authentic curry sauce	9.95
Chicken Mari Masala (()) Chicken pieces infused in a black pepper curry sauce	9.95	Balti Chicken Chicken pieces cooked in a slightly sour curry sauce	9.95
Chicken Chilli Masala (())() Chicken pieces in a fiery curry sauce	9.95	Garlic Butter Chicken Chicken pieces slow cooked in a rich garlic butter curry sauce	9.95
Bombay Chicken Tender pieces of chicken cooked with spices in a mild curry sauce	9.95	Chicken Tikka Masala Mild Chicken tikka pieces cooked in a mild creamy curry sauce with a slight sweet taste	9.95
Chicken Rogan Chicken braised in a gravy of onions, garlic, ginger, yoghurt and spices	9.95	Makhani Chicken Mild Torn tandoori chicken in a mild and creamy sauce	9.95

SEAFOOD CURRIES

Prawn Dhansak Mixed lentil gravy	13.45	King Prawn Masala Authentic spiced gravy	14.95
Saag Prawn Authentic spiced gravy with fenugreek	13.45	Karahi Fish Masala Authentic spiced gravy	9.45

All curries are medium hot unless stated

BURGERS

Chicken Burger Tandoori Chicken Breast, Kachumber and topped with Garlic Chilli Mayo sauce	11.45	Veg Buger Veggie Patty, Panner Tikka, Kachumber and topped with vegan Garlic Chilli Mayo sauce	11.45
Lamb Burger Lamb Patty and Kachumber	11.45	Beyond Meat Burger Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chilli Mayo Sauce	12.45

Served with plain chips or peri chips

LAMB CURRIES

Karahi Lamb Masala Lamb pieces cooked in an authentic curry sauce	10.45	Lamb Hyderabad (()) Lamb pieces cooked in a spicy tomatoe curry sauce	10.95
Karahi Methi Lamb Lamb pieces infused in a fenugreek curry sauce	10.95	Dhaba Lamb Masala (()) Lamb pieces cooked in an extra hot thick curry sauce	10.95
Karahi Kheema Mince lamb cooked in an authentic curry sauce	10.45	Lamb Nawabi Mild Lamb pieces cooked in a mild creamy sauce	10.95
Kheema Peas mince lamb cooked in an authentic curry sauce with peas	10.95	Balti Lamb Lamb pieces cooked in a slightly sour curry sauce	10.95
Kheema Aloo Mince lamb cooked in an authentic curry sauce with potatoes	10.95	Lamb Dupiaza lamb pieces cooked with spices and an onion sauce	10.95
Aloo Mutter Kheema A classic minced lamb curry with potatoes and peas	10.95	Bhuna Lamb A spicy thick sauce with pieces of slow cooked lamb	10.95
Mix Kheema Special Mince lamb and mince chicken cooked together in an authentic curry sauce	10.95	Bhindi Gosht Infused with spices, okra and lamb pieces	10.95
Tawa Lamb Lamb pieces cooked in a thick curry sauce	10.95	Lamb Dhansak An infusion of lentils and lamb with a curry sauce	10.95
Lamb Mari Masala Lamb pieces cooked in a black pepper curry sauce	10.95	Rogan Gosht Lamb pieces cooked in a thick curry with intense flavours	10.95
Bombay Kheema Minced lamb cooked in a curry sauce	10.95		
Karahi Methi Kheema Mince lamb cooked with fenugreek infused curry sauce	10.95		

All curries are medium hot and off the bone, on the bone available on request

VEGETARIAN CURRIES

Karahi Mix Veg Medley of mix vegetables in a curry sauce	7.45	Chana Masala Chickpeas in a curry sauce	7.45
Veg Kheema Soya mince coated in a thick curry sauce	7.45	Chana Aloo Chickpeas and potato in a curry sauce	7.45
Veg Bahar Soya mince and paneer tikka cooked in a curry sauce infused with fenugreek	8.25	Chana Methi Chickpeas cooked in a curry sauce with fenugreek	7.45
Aloo Methi Potatoes cooked in a curry sauce infused with fenugreek	7.45	Rajma Chana A rich curry sauce with kidney beans and chickpeas	7.45
Aloo Mutter Potatoes infused with a blend of spices with peas	7.45	Makai Masala Sweetcorn in a curry sauce	7.45
Tarka Dal Mixed lentils	7.45	Makai Methi Sweetcorn cooked in a curry sauce infused with fenugreek	8.25
Dal Methi Mixed lentils cooked with fenugreek	7.45	Makai Methi Mutter Sweetcorn, fenugreek and peas cooked in a curry sauce	7.45
Urad Dal Black lentils	7.45	Egg Curry Sliced eggs cooked in a curry sauce	7.45
Bhindi Masala Okra in a spiced caramelised onion gravy	7.45	Egg Bhurji Scrambled eggs cooked with indian spices and fenugreek	7.45
Lassoni Panner Makhani Garlic paneer pieces in a creamy curry sauce	6.45	Kidney Bean Masala Kidney beans cooked in a rich aromatic curry sauce	7.45
Paneer Tikka Masala Diced tandoori paneer tikka pieces in an authentic curry sauce	8.25	Veg Dhansak A medley of vegetables and lentils in a curry sauce	7.45
Paneer Masala Mild Indian cottage cheese cooked in a mild creamy sauce	8.25	Bombay Aloo Spicy potatoes cooked with a blend of aromatic spices	7.45
Mutter Paneer Indian cottage cheese cooked in a curry sauce with peas	8.25	Aloo Masala Potatoes cooked in a tomato curry sauce	7.45
Methi Mutter Paneer Pieces of Paneer, peas infused with fenugreek in a curry sauce	8.25	Veg Makhani A creamy sauce with mixed vegetables	7.45
Palak Paneer Indian cottage cheese cooked in a curry sauce infused with fenugreek	8.25	Methi Fenugreek cooked with spices	7.45

All curries are medium hot unless stated

SIDE DISHES

Rice Basmati steamed rice	3.05	Pilau Rice Saffron scented rice	3.25
		Jeera Rice Cumin fried rice	3.25

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(()) Extra Hot **(())** Hot

All curries are medium hot and off the bone, on the bone available on request