

Indian Cuisine with Kenyan Roots

Something to Share

Our dishes are freshly prepared and will be served at different times.

Hand Food	
Beyond Meat Burger Served with Peri Chips	16.95
Beyond Meat Patty, Vegan Cheese, Kachumber and topped with vegan Garlic Chilli Mayo	
Veg Burger Served with Peri Chips	16.95
Veggie Patty, Panner Tikka, Kachumber and topped with Garlic Chilli Mayo.	
Lamb Burger Served with Peri Chips	16.95
Lamb Patty and Kachumber.	
Chicken Burger Served with Peri Chips	16.95
Tandoori Chicken Breast, Kachumber and topped with Garlic Chilli Mayo.	
Rolls & Wraps	
Served with Peri Chips	
Regency Kebab	13.25
Chicken Tikka	15.95
Mushkaki	15.55
Paneer Tikka	16.55
Paneer Tikka Special	17.95
Chilli Paneer	17.95

Signature Cocktail

LYCHEE MARTINI 12.25

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



For the Curry Lover

All curries are medium in spice unless stated. We are happy to receive any customisation requests, we will do our best to accomodate you where possible.

Vegetarian	
Karahi Mix Veg	10.25
Medley of mix vegetables in a curry sauce	
Aloo Methi	10.25
Potatoes cooked in a curry sauce infused with fenugreek	
Bhindi Masala	10.25
Oakra in a spiced caramelised onion gravy	
Makai Masala	10.25
Sweetcorn in a curry sauce	
Makai Methi	10.25
Sweetcorn cooked in a curry sauce infused with fenugreek	
Chana Masala	10.25
Chickpeas in a curry sauce	
Chana Aloo	10.25
Chickpeas and potato in a curry sauce	
Paneer Masala Mild	11.95
Indian cottage cheese cooked in a mild creamy sauce	
Palak Paneer	11.95
Indian cottage cheese cooked in a curry sauce infused with fenugreek	
Plant-Based Tawa Prawns	12.95
Plant-based Tawa Prawns sauteed with spices and coated in a thick curry sauce	
Plant-Based Chicken Curry	12.95
Plant-based chicken pieces in a desi curry sauce	
Plant-Based Kheema	12.95
Plant-based mince coated in a thick curry sauce	
Dal Makhani	10.25
Black lentils, slowed cooked and finished with butter and cream	
Tarka Dal	10.25
Mixed lentils with garlic, ginger and green chillies	

Mother Earth	
Vegetarian	
Crispy Bhindi	8.95
Deep fried battered spiced okra.	
Paneer Tikka 6 pcs	9.50
Spiced Indian cottage cheese cooked in a tandoor.	
Paneer Tikka Special	10.95
Diced tandoori paneer tikka pieces sautéed in an indo-chinese sauce .	
Crispy Bhajia	8.95
Sliced potatoes, battered with spices.	
Peri Peri Chips	6.25
Crispy potato chips coated in our own peri spice mix.	
Garlic Mogo	9.25
Our famous spiced casava chips tossed in a special chilli and garlic paste. [Optional: Swap Mogo for Potato Chips]	
Chilli Paneer	10.95
Indian cottage cheese, pan fried with an Indo - Chinese sauce.	
Veg Samosa 2 pcs	4.25
Indian pastry filled with spiced mixed vegetables.	
Jalepenos 5 pcs	7.25
Breadcrumbed jalapeño peppers filled with cream cheese.	
Chilli Garlic Mushrooms	8.95
Button mushrooms sauteed in an Indo - Chinese sauce.	
Harabhara Kebab 5 pcs	7.50
Deep fried mushy peas.	
Petis 3 pcs	6.95
Deep fried spiced potato and pea filling.	
Mogo	8.25
Boiled or fried casava served plain or with salt and chili powder	

Mari Mogo	8.95
Casava tossed in onions and black pepper	
Plant-Based Jeera Lamb	12.95
Plant-Based Lamb sauteed in a roasted cumin sauce	
Plant-Based Chilli Chicken	12.95
Plant-Based Chicken Goujons coated in an indo-chinese sauce	
Kachori 3 pcs	6.50
Indian pastry filled with spiced peas.	

Land & Sea	
Non - Vegetarian	
Tandoori Lamb Chops 5 pcs	13.95
Marinated in aromatic herbs and spices.	
Chicken Tikka 6 pcs	8.95
Boneless chicken pieces marinated in a blend of spices.	
Regency Kebab 2 pcs	6.25
Minced lamb marinated with fresh herbs, ginger, garlic and green chillies.	
Mushkaki 6 pcs	10.50
Boneless spring lamb fillet pieces marinated in a blend of spices.	
Mix Grill	24.95
Chicken Tikka, Kebabs and Mushkaki.	
Tandoori Chicken half/whole	9.95 / 19.75
Poussin marinated for 24hr and slow cooked in the tandoor.	
Lamb/Chicken Samosa 2 pcs	4.50
Indian pastry filled with spiced minced chicken.	
Crispy Fried Wings 7 pcs	10.50
Chicken Wings - deep fried	
Tilapia Fish grilled/pan fried	9.95
Fillet of Tilapia, marinated with aromatic spices	
Chilli Garlic Prawns 5 pcs	17.95
Prawns sliced in half and sauteed in an Indo - Chinese sauce	

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.



Scan QR Code to view Allergen Information

SPECIAL ORDER

We Require 24hrs notice to prepare the following dishes

Leg of Lamb 79.95	Whole Chicken 54.95
Slow cooked joint served with a kheema gravy and roast potatoes	
Roast tandoori chicken served with chicken kheema gravy and eggs	

Rice Fields

Rice 3.95	Jeera Rice 4.50
Basmati steamed rice	
Pilau Rice 4.50	Mushroom Rice 7.95
Saffron scented rice	
Mushroom pieces in rice	

Chicken Biryani	13.45
Aromatic chicken in a thick gravy, layered with rice and eggs	
Lamb Biryani	14.75
Lamb in a thick gravy, layered with rice and eggs	
Vegetable Biryani	10.95
Mixed vegetables in a thick gravy, layered with rice	

The Tandoor

Tandoori Naan 3.75	Tandoori Roti 3.75
Garlic Naan 4.25	Garlic Roti 4.25
Chilli Naan 4.25	Chilli Roti 4.25
Garlic Chilli Naan 4.25	Garlic Chilli Roti 4.25
Tandoori Paratha 4.75	Aloo Paratha 5.25

Sides

Raita	2.95
Sweet yoghurt with carrots, cucumber and onion	
Special Salad	3.95
Sliced lettuce, tomato and cucumber	
Yoghurt	2.50

Indian Sweet Tooth

Paan 2.50	Mango Kulfi 3.95
Rasmalai 3.95	Almond Kulfi 3.95
Pista Kulfi 3.95	Malai Kulfi 3.95

Garam Pani

Espresso 3.45	Cappuccino 3.45
Tea 3.45	Masala Chai 3.45

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.

Extra Hot Hot

Our Drinks
Turn Over

Drinks to Quench Your Thirst

Spirits Selection

Vodka	25ml
Smirnoff Red	3.25
Emperor	3.95
Ciroc	4.65
Beluga Allure	11.25

Rum	25ml
Bacardi	3.25
Havana Club 7 Year	3.95
Old Monk	3.45
Captain Morgan Spiced	3.45
Five Rivers Rum	3.45

Tequila	25ml
Don Julio	4.45
Casamigos	6.25
MYST Coffee / Salted Caramel	4.45

Brandy	25ml
Courvoisier VS	3.25
Remy Martin VSOP	3.95
Martell XO	12.45

Aperitifs	25ml
Archers	3.15
Amaretto	3.15
Baileys	3.15
Campari	3.15
Cointreau	3.15
Chambord	3.15
Galliano	3.15
Jägermeister	3.15
Limoncello	3.15
Licor 43	3.15
Maraschino	3.15
Midori	3.15
Pimms No. 1	3.15
Sambuca	3.15
Southern Comfort	3.15
Tia Maria	3.15
Underberg	3.15

Nibbles

Roasted Peanuts	2.25	Spicy Peanuts	2.25
Chilli Crisps	2.25	Cashew Nuts	2.95
Bombay Mix	5.25		
Crushed crisps, spicy peanuts, diced onions and green chillies			

Whisky

Fragrant & Floral	25ml
Glenfiddich	3.95
Glenkinchie	3.95
Haig Club	3.95
Antiquity Blue	4.25

Rich & Round	25ml
JW Black Label	3.45
Silkie	4.25
Tullamore Dew	4.25
Glenlivet	4.25
Amrut Fusion	7.95
JW Blue Label	12.50

Fruity & Spicy	25ml
JW Gold Label	4.45
Royal Stag	4.25
Rampur	6.25
Balvenie	6.25
Macallan	6.75
Cigar Malt	12.25

Smoky & Peaty	25ml
Laphroaig	4.25
Talisker	4.25
Blenders Pride	4.25
Oban	6.95

American Whiskey	25ml
Jack Daniels	3.25
Buffalo Trace	4.25
Makers Mark	4.25

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.



Gin

25ml

Gordon's	3.25
Mermaid Pink Gin	3.95
Sipsmith London Dry	3.95
Sipsmith VJOP	3.95
Sipsmith Lemon Drizzle	3.95
Sipmith Zesty Orange	3.95
Tarquin's Rhubarb & Raspberry	3.95
Tarquin's Strawberry & Lime	3.95
Tarquin's Blackberry	3.95
Martin Miller	3.95
Hendricks	3.95



Cocktails

Made using premium spirits

Signature Cocktail

LYCHEE MARTINI 12.25

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



Signature

Made using premium spirits

Konkan Sling 12.25
A unique twist on a Singapore Sling made with Sipsmith London Dry Gin and Kokum with a twist of lemon.

Salted Caramel Pornstar Martini 12.25
Myst Salted Caramel, Vodka, Passoa, Lime Juice and Sugar Syrup, shaken and served extreemly chilled.

Sanghera Sour 12.25
Five Rivers Indian Spiced White Rum, with lime, orgeat, sugar and egg whites. Citrus, Floral and Smooth

Regency Smoked Old Fashion 14.95
Our signature cocktail, a traditional Old Fashion made with Marker's Mark and Smoked with Oak Chips.

Espresso Mystini 12.25
Vodka, Myst Coffee & Salted Caramel with fresh espresso and a little sugar.

Chai-tini 12.25
Premium Vodka Martini made with our in-house Masala Chai Liqueur

Regency Rani 12.25
Five Rivers Indian Spiced White Rum, with lychee, watermelon, mint and lemon. Tall, Cooling and Exotic

Mocktails

Alcohol Free

Mojito 8.95
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 8.95
Pineapple, Orange and Cranberry Juice.

Margarita 8.95
Original or Peach, Passion fruit, Strawberry, Raspberry or Mango puree.

Coconut Kiss 8.95
Coconut, Raspberry, Apple Juice shaken and served over ice.

Triple Berry Twist 8.95
Strawberry, Raspberry, Cranberry Juice shaken and served over ice, then topped with sparkling water.

Daiquiri 8.95
Original or Peach, Passion fruit, Strawberry, Raspberry or Mango puree.

Colada 8.95
Virgin Pina Colada available in the following flavours: Original, Peach, Passion fruit, Strawberry, Raspberry or Mango.

Fruit Iced Tea 8.95
Peach or Passion fruit, Strawberry, Raspberry or Mango puree.

Fresh Lime Soda 3.45
Fresh Lime Juice, Simple Syrup and Soda Water.

Lassi 3.95
Salt, Jeera and Mango.

Classic

Made using premium spirits

Coladas 11.95
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 11.95
Rum, lime, mint and soda, the Cuban favourite. Try it with strawberry, raspberry, peach, mango, blueberry, passion fruit, apple, pear, coconut or pineapple.

Daiquiris 11.95
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 11.95
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 11.95
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.

Mango Martini 11.95
Vodka, Funkin mango purée, lemon and ginger. Short, sweet and delicious.

Amaretto Sour 11.95
Sweet, sour, and almondy. Amaretto, lemon, lime, sugar and egg white to give a beautiful silky texture and voluminous foam.

Manhattan 11.95
Bourbon, sweet vermouth, and bitters all come together to make a cocktail as loud, powerful and sophisticated as its namesake.

Negroni 11.95
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 11.95
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.

Five Rivers Spiced Rum

£12.25

Regency Rani

Five Rivers Indian spiced white rum with lychee, watermelon, mint and lemon

Sanghera Sour

Five Rivers spiced white rum with lime, orgeat and simple syrup

Guava Colada

Five Rivers spiced white rum with guava, coconut, pineapple and lime

Five Rivers & Tonic

Five Rivers spiced white rum with Indian Tonic Water and Star Anise

Desi Cola

Five Rivers spiced white rum with cola, cassia bark and orange slice

Established 1991

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On The Tap

Ask The Waiter

Beer Selection

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Bottled Beer

Tusker 500ml	5.25
Carlsberg 275ml	2.65
Peroni 330ml	3.95
Flavoured Cider	4.95
Alcohol Free Beer	3.95

Soft Drinks

Kombucha Citrus Hops	4.25
Kombucha Dark Fruit	4.25
CBD Sparkling Water 22mg	4.25
CBD Shot 22mg	3.25
Cola/Diet Cola	Half Pint 2.95 / Full Pint 4.95
Lemonade	Half Pint 2.95 / Full Pint 4.95
Sparkling Orange	Half Pint 2.95 / Full Pint 4.95
Sparkling Vimto	Half Pint 2.95 / Full Pint 4.95
Fruit Juice	Half Pint 3.25 / Full Pint 6.25
Apple / Orange / Pineapple / Cranberry	

Coke/Diet Coke/Zero 330ml	3.95
Red Bull	2.95
Premium Soft Drinks	3.95
Please ask your waiter for a full list of our premium soft drinks	
Still / Sparkling Water Unlimited Refills	1.00
Slimline Tonic 200ml	2.45
Ginger Ale 200ml	2.45
Cordial	0.30
Blackcurrant, Lime, Orange	

Alcohol Free

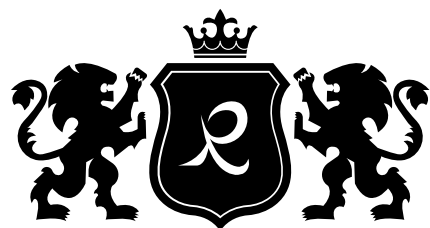
PASSIONFRUIT

The perfect drink to wash down your favourite Regency Club dish

Half	4.25
Pint	8.45
Jug	16.65
Pitcher	33.25



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.

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www.regencyclub.co.uk

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facebook.com/TheRegencyClub

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[#theregencyclub](https://www.instagram.com/theregencyclub)

CALL US TO ORDER A TAKEAWAY
0208 952 6300

Vegan Menu

STARTERS

Plain Mogo

Boiled or fried casava served plain or with salt and chili powder

Garlic Mogo

Our famous spiced casava chips tossed in a special chilli and garlic paste

Mari Mogo

Casava tossed in onions and black pepper

Peri Peri Chips

Crispy potato chips coated in our own peri spice mix

Crispy Bhindi

Deep fried battered spiced okra

Crispy Bhajia

Sliced potatoes, battered with spices

Veg Samosa

Indian pastry filled with spiced mixed vegetables (2 pcs)

Petis

Deep fried spiced potato and pea filling (3 pcs)

Chilli Garlic Mushrooms

Button mushrooms sauteed in an Indo - Chinese sauce

Kachori

Indian pastry filled with spiced peas (3 pcs)

Harabhara Kebabs

Deep fried mushy peas (5 pcs)

Veg Spring Roll

Rolled pastry filled with mixed vegetables (3 pcs)

Plant-Based Chilli Chicken

Plant-based THIS™ isn't Chicken Goujons sautéed in an indo-chinese sauce

MAIN COURSE

Karahi Mix Veg

Medley of mix vegetables in a curry sauce

Aloo Methi

Potatoes cooked in a curry sauce infused with fenugreek

Aloo Mutter

Potatoes infused with a blend of spices with peas

Tarka Dal

Mixed lentils

Dal Methi

Spiced lentils with fenugreek

Bhindi Masala

Okra in a spiced caramelised onion gravy

Chana Masala

Chickpeas in a curry sauce

Chana Aloo

Chickpeas and potato in a curry sauce

THIS™ Isn't Chicken Curry

Plant-based THIS™ isn't chicken pieces mixed with an authentic desi curry sauce

Beyond Meat Burger

Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chilli Mayo Sauce

Chana Methi

Chickpeas cooked in a curry sauce with fenugreek

Rajma Chana

A rich curry sauce with kidney beans and chickpeas

Makai Masala

Sweetcorn in a curry sauce

Makai Methi

Sweetcorn cooked in a curry sauce infused with fenugreek

Makai Methi Mutter

Sweetcorn, fenugreek and peas cooked in a curry sauce

Kidney Bean Masala

Kidney beans cooked in a rich aromatic curry sauce

Bombay Aloo

Potatoes cooked with a blend of aromatic spices

Methi

Fenugreek cooked with spices

SIDE DISHES

Tandoori Roti

Tandoori Paratha

Tandoori Aloo Paratha

Potato stuffed paratha

Rice

Basmati steamed rice

Pilau Rice

Saffron scented rice

Jeera Rice

Cumin fried rice

No Onion, No Garlic Menu

STARTERS

Plain Mogo

Boiled or fried casava served plain or with salt and chili powder

Mari Mogo

Casava tossed in black pepper

Plain Chips

Crispy Bhindi

Deep fried battered spiced okra

Chilli Paneer

Indian cottage cheese, pan fried with an Indo - Chinese sauce

MAIN COURSE

Paneer Masala

Mild

Indian cottage cheese cooked in a mild creamy sauce

Bhindi Masala

Okra cooked with spices and a light gravy

Chana Masala

Chickpeas in a curry sauce

Rajma Chana

Chickpeas in a curry sauce

Makai Masala

Sweetcorn in a curry sauce

Kidney Bean Masala

Kidney beans cooked in a rich aromatic curry sauce

Aloo Masala

A spicy fragrant curry with potatoes

SIDE DISHES

Tandoori Roti

Tandoori Paratha

Rice

Basmati steamed rice

Jeera Rice

Cumin fried rice

Gluten Free Menu

NON-VEG STARTERS

Chicken Tikka

Boneless chicken pieces marinated in a blend of spices (6 pcs)

Regency Kebabs

Minced lamb marinated with fresh herbs, ginger, garlic and green chillies (2 pcs)

Mushkaki

Boneless spring lamb fillet pieces marinated in a blend of spices (6pcs)

Mix Grill

Chicken Tikka, Kebabs and Mushkaki

Lamb Cutlets

Premium French trimmed lamb, marinated in aromatic herbs and spices (5 pcs)

Lamb Chops

Marinated in aromatic herbs and spices (4 pcs)

Tandoori Prawns

Dry prawns cooked in a tandoori oven

Fried Wings

Crispy deep fried chicken wings (7 pcs)

Tilapia Fish

Fillet of Tilapia, marinated with aromatic spices

Fried Fish

Fillet of Coley, marinated with a rich blend of aromatic spices

Jeera Chicken

On the bone chicken pieces sauteed with onions and cumin (6 pcs)

Mari Chicken

Mild

On the bone chicken pieces sauteed with onions and black pepper (6 pcs)

Chicken Pili Pili

((

On the bone chicken pieces sauteed in a fiery hot sauce (6 pcs)

((Extra Hot ((Hot

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

Garlic Mogo

Our famous spiced casava chips tossed in a special chilli and garlic paste

Mari Mogo

Casava tossed in onions and black pepper

Paneer Tikka

Cottage cheese cubes marinated with spices and cooked in the tandoor (6 pcs)

Plain Chips

Peri Peri Chips

Crispy potato chips coated in our own peri spice mix

Crispy Bhajia

Sliced potatoes, battered with spices

Crispy Bhindi

Deep fried battered spiced okra

Petis

Deep fried spiced potato and pea filling (3 pcs)

Harabhara Kebab

Deep fried mushy peas (5 pcs)

CHICKEN CURRIES

Karahi Chicken Masala

Chicken pieces in an authentic curry sauce

Karahi Methi Chicken

Chicken pieces infused in a fenugreek curry sauce

Chicken Kheema

Mince chicken cooked in an authentic curry sauce

Tawa Chicken

Chicken pieces cooked in a thick curry sauce

Bombay Chicken Bahar

Mince chicken and chicken tikka pieces cooked together in a curry sauce infused with fenugreek

Chicken Methi Kheema

Mince chicken cooked with fenugreek infused curry sauce

Chicken Mari Masala ((

Chicken pieces infused in a black pepper curry sauce

Chicken Chilli Masala (((

Chicken pieces in a fiery curry sauce

Bombay Chicken

Tender pieces of chicken cooked with spices in a mild curry sauce

Chicken Rogan

Chicken braised in a gravy of onions, garlic, ginger, yoghurt and spices

Chicken Bhuna

A spicy thick sauce with pieces of slow cooked chicken

Chicken Tikka Bhuna

Marinated chicken pieces in a thick curry sauce

Balti Chicken

Chicken pieces cooked in a slightly sour curry sauce

Patia Chicken

Sliced chicken tikka pieces in a rich curry sauce

Murg Masala

Chicken cooked in a tomato and onion sauce with whole spices

Handi Chicken

Chicken pieces on the bone cooked slowly in an authentic curry sauce

Balti Chicken

Chicken pieces cooked in a slightly sour curry sauce

Garlic Butter Chicken

Chicken pieces slow cooked in a rich garlic butter curry sauce

Chicken Tikka Masala (Mild

Chicken tikka pieces cooked in a mild creamy curry sauce with a slight sweet taste

Makhani Chicken (Mild

Torn tandoori chicken in a mild and creamy sauce

SEAFOOD CURRIES

Prawn Dhansak

Mixed lentil gravy

Saag Prawn

Authentic spiced gravy with fenugreek

King Prawn Masala

Authentic spiced gravy

Karahi Fish Masala

Authentic spiced gravy

All curries are medium hot unless stated

BURGERS

Chicken Burger

Tandoori Chicken Breast, Kachumber and topped with Garlic Chilli Mayo sauce

Lamb Burger

Lamb Patty and Kachumber

Veg Buger

Veggie Patty, Panner Tikka, Kachumber and topped with vegan Garlic Chilli Mayo sauce

Beyond Meat Burger

Beyond Meat Patty, Vegan Cheese, Kachumber and Topped With Vegan Garlic Chilli Mayo Sauce

Served with plain chips or peri chips

LAMB CURRIES

Karahi Lamb Masala

Lamb pieces cooked in an authentic curry sauce

Karahi Methi Lamb

Lamb pieces infused in a fenugreek curry sauce

Karahi Kheema

Mince lamb cooked in an authentic curry sauce

Kheema Peas

mince lamb cooked in an authentic curry sauce with peas

Kheema Aloo

Mince lamb cooked in an authentic curry sauce with potatoes

Aloo Mutter Kheema

A classic minced lamb curry with potatoes and peas

Mix Kheema Special

Mince lamb and mince chicken cooked together in an authentic curry sauce

Tawa Lamb

Lamb pieces cooked in a thick curry sauce

Lamb Mari Masala ((

Lamb pieces cooked in a black pepper curry sauce

Bombay Kheema

Minced lamb cooked in a curry sauce

Karahi Methi Kheema

Mince lamb cooked with fenugreek infused curry sauce

Lamb Hyderabad ((

Lamb pieces cooked in a spicy tomatoe curry sauce

Dhaba Lamb Masala (((

Lamb pieces cooked in an extra hot thick curry sauce

Lamb (Nawabi

Lamb pieces cooked in a mild creamy sauce

Balti Lamb

Lamb pieces cooked in a slightly sour curry sauce

Lamb Dupiaza

lamb pieces cooked with spices and an onion sauce

Bhuna Lamb

A spicy thick sauce with pieces of slow cooked lamb

Bhindi Gosht

Infused with spices, okra and lamb pieces

Lamb Dhansak

An infusion of lentils and lamb with a curry sauce

Rogan Gosht

Lamb pieces cooked in a thick curry with intense flavours

VEGETARIAN CURRIES

Karahi Mix Veg

Medley of mix vegetables in a curry sauce

Veg Kheema

Soya mince coated in a thick curry sauce

Veg Bahar

Soya mince and paneer tikka cooked in a curry sauce infused with fenugreek

Aloo Methi

Potatoes cooked in a curry sauce infused with fenugreek

Aloo Mutter

Potatoes infused with a blend of spices with peas

Tarka Dal

Mixed lentils

Dal Methi

Mixed lentils cooked with fenugreek

Urad Dal

Black lentils

Bhindi Masala

Okra in a spiced caramelised onion gravy

Lassoni Panner Makhani

Garlic paneer pieces in a creamy curry sauce

Paneer Tikka Masala

Diced tandoori paneer tikka pieces in an authentic curry sauce

Paneer Masala (Mild

Indian cottage cheese cooked in a mild creamy sauce

Mutter Paneer

Indian cottage cheese cooked in a curry sauce with peas

Methi Mutter Paneer

Pieces of Paneer, peas infused with fenugreek in a curry sauce

Palak Paneer

Indian cottage cheese cooked in a curry sauce infused with fenugreek

Chana Masala

Chickpeas in a curry sauce

Chana Aloo

Chickpeas and potato in a curry sauce

Chana Methi

Chickpeas cooked in a curry sauce with fenugreek

Rajma Chana

A rich curry sauce with kidney beans and chickpeas

Makai Masala

Sweetcorn in a curry sauce

Makai Methi

Sweetcorn cooked in a curry sauce infused with fenugreek

Makai Methi Mutter

Sweetcorn, fenugreek and peas cooked in a curry sauce

Egg Curry

Sliced eggs cooked in a curry sauce

Egg Bhurji

Scrambled eggs cooked with indian spices and fenugreek

Kidney Bean Masala

Kidney beans cooked in a rich aromatic curry sauce

Veg Dhansak

A medley of vegetables and lentils in a curry sauce

Bombay Aloo

Spicy potatoes cooked with a blend of aromatic spices

Aloo Masala

Potatoes cooked in a tomato curry sauce

Veg Makhani

A creamy sauce with mixed vegetables

Methi

Fenugreek cooked with spices

All curries are medium hot unless stated

SIDE DISHES

Rice

Basmati steamed rice

Pilau Rice

Saffron scented rice

Jeera Rice

Cumin fried rice

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

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

(((Extra Hot ((Hot

Red Wine

30. **Corton Domaine Louis Latour Grand Cru** · Côte de Beaune, Burgundy, France · **C**

With a superb bright ruby-red colour, Corton Grand Cru ‘Domaine Latour’ reveals aromas on the nose of liquorice and cherry. On the palate it is full-bodied with soft tannins and gentle wooded notes at the finish.

175ml **21.90**

250ml **32.50**

95.00
31. **Château Clarke Cru Bourgeois (Listerac-Médoc)** · Bordeaux, France · **C**

The nose is intoxicating with gorgeous rich aromas of red cherry jam, raspberry, vanilla and cigar box. The palate is heavenly soft, and exquisitely supple, the rich fruits cascade over the palate leaving a finish that oozes sheer class. The classic combination of Merlot and Cabernet Sauvignon provides soft, supple, classy redcurrant fruits, with immense power and intensity.

175ml **14.40**

250ml **22.20**

65.00
32. **Santenay – Louis Latour** · Côte de Beaune, Burgundy, France · **C**

Just a lovely aromatic and delicate red with blackcurrant and morello cherry notes.

175ml **11.90**

250ml **18.90**

55.00
33. **Neirano Barolo DOCG** · Piemonte, Italy · **D**

Unquestionably, one of the finest and most prestigious wines of the and pear, which follows through into the palate, with a slightly honeyed and a rich, majestic style. Deep in colour, delicate floral aroma, with a vanilla note and full flavour.

175ml **11.70**

250ml **18.90**

55.00
34. **Sunal illogico Malbec** · Calchaqui Valley, Argentina · **C**

Made from micro-terroirs 1650–3100m above sea level, some of the highest in the world – illogical to go to such extremes. Then you drink it and it’s all made clear! Think rich complex port but without the sugar. A must for any malbec fan.

175ml **11.90**

250ml **16.90**

49.00
35. **El Coto Gran Reserva** · Rioja, Spain · **D**

Mature and elegant, the wine’s rich aromatic complexity is initially subtle, revealing itself more and more as the wine breathes. Toasted oak nuances and coconut give way to notes of leather and damp earth from bottle ageing. On the palate, silky, rounded tannins accompany fresh red berries, dried raisins and spicy notes.

175ml **10.70**

250ml **15.50**

45.00
36. **Bolney Pinot Noir** · Sussex, England · **A**

A fantastic example of a cool climate pinot. Fragrant, well balanced, medium bodied wine full of red cherry flavours and hints of toasted oak which give a lovely complexity on the bouquet and palate.

175ml **9.70**

250ml **13.50**

39.00
37. **Velvet Devil Merlot** · Washington State, USA · **D**

This little devil is wrapped in a velvet robe. Full with density and bursting with flavor. Dark fruit, cherry, blackberry. Brimming with cedar, pipe tobacco and earth. Truth in a name: Velvet!

175ml **8.40**

250ml **11.50**

33.00

Red Wine continued...

38. **Domaine Du Bois L’oise Fleurie** · Beaujolais, France · **B**

Violet in colour, light and one of the most luscious fruity red wines. An elegant wine with smooth tannins, resulting in a plush mouthfeel and deep concentrated fruit flavours and silky.

175ml **7.90**

250ml **10.20**

29.00
39. **Dulong Reserve Saint Émilion** · Bordeaux, France · **C**

A very modern style with all the heritage and history that Dulong carry and fermented in stainless steel and predominantly Merlot. This wine is round and supple which is rich and fleshy structure. Notes of liquorice, red and black fruits aromas at the end. Lovely!

175ml **7.90**

250ml **10.20**

29.00
40. **Domaine de la Baume “La Juenesse” Syrah** · Languedoc, France · **C**

Mature red fruit, black pepper, blueberry and violet aromas. Round and fruity, it is embellished by silky tannins.

175ml **7.40**

250ml **9.50**

27.00
41. **Chacabuco Malbec** · Mendoza, Argentina · **B**

Plum, damson and black cherry fruits on the nose leading to a smooth, medium weight palate with soft tannins, ripe dark berry fruit and warm spice.

175ml **6.70**

250ml **9.20**

26.00
42. **Rothschild’s Merlot** · Languedoc, France · **C**

Red fruit aromas, subtly mingled with notes of violet, spice and pepper. The attack is supple and round, with an attractive intensity of flavour supported by silky tannins, leading into a dense and succulent mid-palate and a long, highly elegant finish.

175ml **6.70**

250ml **8.90**

25.00
43. **The Landings Shiraz Cabernet** · South Eastern Australia · **B**

Two grape varieties which were made for each other with the Cab delivering back bone and cassis fruit while the Shiraz throws in bags of sweet plummy notes and a tantalising hint of spice.

175ml **5.70**

250ml **7.50**

21.00
44. **Les Vignerons Grenache Pinot Noir** · France · **A**

The nose is intense with notes of red fruit and spices, an elegant wine with notes of ripe fruit.

175ml **5.70**

250ml **7.50**

21.00

Wines supplied by



THE
R E G E N C Y
CLUB



WINE MENU

Champagne & Sparkling

1.	Dom Pérignon Vintage · Champagne, France · 2	220.00
	A refreshing white, with its crisp apple skin and citrus flavours, from the Moët & Chandon’s finest cuvée is a delightful pale golden yellow with a fine, impressive mousse. Aromas of brioche and honey tones quickly blend with fresh almonds and apricots. It is round, persistent, vibrant and pure.	
2.	Ruinart Blanc de Blancs · Champagne, France · 2	120.00
	This chardonnay is at the heart of Ruinart and the majority is sourced from Ruinarts premier cru sites. Expect fresh citrus notes followed by refined floral aromas and notes of white peach. Delicious!	
3.	Moët & Chandon Rosé NV · Champagne, France · 3	85.00
	Moet Brut Rosé Imperial reveals intense aromas of fresh red summer berries (strawberry, raspberry and redcurrant) with floral notes (rose, hawthorn) and a light peppery touch.	125ml 15.40
4.	Moët & Chandon Brut Imperial NV · Champagne, France · 3	75.00
	Since 1743 Moët & Chandon has been the world’s most loved champagne. With a perfect balance of Pinot Noir, Chardonnay and Pinot Meunier, Moët Impérial Brut offers a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.	125ml 13.70
5.	Bolney Blanc de Blanc · Sussex, England · 2	60.00
	Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower, finishing with just a hint of sweetness.	125ml 9.90
6.	Bolney Cuvee Noir · Sussex, England · 2	55.00
	A unique, traditional method, quality red sparkling wine made with 100% Dornfelder. Aromas reminiscent of red fruits, especially red cherry, redcurrants and sweet blueberries. Aged for 4 years on lees.	125ml 8.70
7.	Bolney Bubbly Rosé NV · Sussex, England · 3	50.00
	Seriously sophisticated, traditional method vintage sparkling wine with flavours of light cherry and notes of strawberries and sweet raspberries, juicy and fresh with toasty brioche..	125ml 8.40
8.	Bolney Bubbly NV · Sussex, England · 3	45.00
	Delightful floral and brioche notes combine with zesty citrus fruit honeysuckle and elderflower, finishing with just a hint of sweetness.	125ml 7.70
9.	Mont Ferrant Cava Brut Nature · Cava, Spain · 1	35.00
	From the oldest Cava producer in Spain comes a beautiful wine that will blow away any house Champagne. Aged for 20-30 months expect loads of brioche and honey combined with succlent apple and citrus notes.	125ml 7.00
10.	Vitis Nostra NV · Italy · 3	26.00
	A beautiful Craft sparkling from veneto that any Prosecco fan is sure to love. Expect lovely soft round fruit notes, a hint of almond and a dash of sweetness.	125ml 5.50

White Wine

11.	Meursault “Chateau De Blagny” Louis Latour · Côte d’Or, Burgundy, France · 2	90.00
	The Meursault 1er Cru “Château de Blagny” reveals a pretty yellow colour with pale gold reflections. The nose offers notes of almond paste, vanilla, and yellow fruits. The mouth is ample, well-balanced and presents aromas of dried fruit on a fresh final.	175ml 21.90 250ml 30.50
12.	Simonnet-Febvre Chablis Premier Cru Montmains · Chablis, France · 2	55.00
	Medium bodied white wine with good concentration on the mid-palate with savoury leesy textural characters, chalky minerality and ripe yellow peach and sweet lemon fruit flavours.	175ml 13.20 250ml 18.90
13.	Cloudy Bay Sauvignon Blanc · Marlborough, New Zealand · 2	46.00
	One of the most reputable names to hail from New Zealand, this beautiful Sauvignon regarded as second to none. Intensely fruity, perfectly balanced, its reputation is well deserved.	175ml 11.20 250ml 15.90
14.	Momento, Chenin Blanc/Verdelho · Western Cape, South Africa · 2	44.00
	Aromas of white peach, lemon rind and jasmine with wet stone minerality adding freshness and focus. Mouth-watering acidity supports a full bodied, mouth-coating palate. Notes of brioche and tart lemon curd lead to a long, pithy finish.	175ml 11.70 250ml 15.20
15.	Lychgate Bacchus · Sussex, England · 1	35.00
	Fragrant wine with aromas of ripe green apple and gooseberry, blending perfectly with vibrant, fresh fruit flavours on the palate and a hint of spice on the finish.	175ml 8.70 250ml 12.20
16.	Kung Fu Girl Riesling – Washington State · Washington State, USA · 4	33.00
	Yet another terrific vintage. Pure, focused and mouthwatering. Citrus blossom, lime leaf, white peach intermingle with mineral that fills the palate.	175ml 7.90 250ml 11.50
17.	Wakefield Estate Chardonnay · Clare Valley, Australia · 2	29.00
	The tropical fruit flavours of pure chardonnay without the influence of oak. The palate is silky and the finish is clean and refreshing.	175ml 7.70 250ml 10.20
18.	O’Haut Poitou Sauvignon Blanc · Loire, France · 2	27.00
	A wonderfully fresh and zesty with a vibrant citrus zing to it. Based close to the city of Poitiers it is one of the most southerly Loire appellations and one that enjoys a good level of sunshine. Sauvignon Blanc is the key white grape here and in the last decade the wine quality has rocketed.	175ml 7.40 250ml 9.50
19.	Picpoul de Pinet, Madone · Languedoc, France · 1	26.00
	Pleasant nose with aromas of acacia and hawthorn flowers. Great freshness, rich and generous with a fine acidity.	175ml 6.90 250ml 9.20
21.	Chacabuco Viognier · Uco Valley, Mendoza · 2	25.00
	Peach and apricot with some floral and aromatic notes. The palate is complex, fresh and unctuous with a lingering finish.	175ml 8.90 250ml 6.70

White Wine continued...

20.	Bon Courage Gewürztraminer · Robertson Valley, South Africa · 4	24.00
	Pure and focused with aromas and flavours of lychee, roses, cream and violets with fresh citrus acidity. Extremely varietal with a nicely rounded palate.	175ml 6.40 250ml 8.50
22.	Parlez Vous Sauvignon Blanc · France · 2	22.00
	Very expressive with floral, vegetal and boxwood notes developing into exotic fruits, well-balanced with an expressive finish.	175ml 6.20 250ml 7.90
23.	Arcano Pinot Grigio, IGT Terre Siciliane · Italy · 2	22.00
	Light and fresh with zesty crispy acidity and attractive notes of lemon and lime. Lean and refreshing and a perfect aperitif.	175ml 6.20 250ml 7.90
24.	The Landing Colombard Chardonnay · South Eastern Australia · 2	21.00
	A classic Australian dual variatal, blended together by one of Aussie’s talented wine makers. Beautiful white, with refreshing acidity and lively citrus fruit character.	175ml 5.70 250ml 7.50
25.	Les Vignerons Vermentino Colombard · France · 2	21.00
	Tropical fruit and lemon linger on the nose, lovely acid backbone leading to a great length, full of tropical fruit flavours and white fruits.	175ml 5.70 250ml 7.50

Rosé Wine

26.	Bolney Lychgate Rosé · Sussex, England · 2	32.00
	Vivid pink in colour with aromas of wild strawberry, lychee and raspberry and floral hints. There is a light sweetness balanced by crisp acidity. Very juicy with great length, the perfect summer wine.	175ml 8.20 250ml 11.20
27.	11 Minutes Rosé · Trevenezie, Italy · 2	29.00
	Corvina give this fantastic wine floral aromas and acidity; Trebbiano brings elegance and a long finish; Syrah, fine fruit and spice notes and finally, Carménère creates structure. A beautiful, intense and complex wine you are bound to love.	175ml 7.70 250ml 10.20
28.	La Deliziosa Pinot Grigio Blush · Italy · 3	23.00
	Delicate flavours of red apple combine with citrus to make a wonderfully fresh and fruity wine.	175ml 6.40 250ml 8.20
29.	Sun Gate White Zinfandel · California, USA · 4	21.00
	A soft and fruity rosé wine with hints of strawberries and white peach very easy to drink and slightly sweet on the palate.	175ml 5.70 250ml 7.50

TASTING GUIDE



All wines by the glass are available by the 125ml.

**BEMBEL**

DRAUGHT

HALF | PINT

Rothaus Eis (5.6%)	3.25	6.45
Rothaus Pils (5.1%)	3.20	6.20
Regency Helles (4.0%)	2.80	5.45
Regency Pils (4.9%)	2.80	5.45
Regency Black (5.1%)	2.80	5.45
Carlsberg (3.8%)	2.15	4.30
Foster's (4.0%)	2.15	4.30
Guinness (4.2%)	2.50	4.95

BOTTLES

33CL

Rothaus Wheat (5.4%)	3.95
Rothaus Radler (2.5%)	3.65
Rothaus Alco Free Pils	3.65
Rothaus Alco Free Radler	3.65
Bembel Apple Cider (5.0%)	4.25
Bembel Sour Cherry Cider (4.2%)	4.25

