

Indian Cuisine with Kenyan Roots



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

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

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.

Hand Food

Beyond Meat Burger Served with Peri Chips	18.25
Beyond Meat Patty, Vegan Cheese, Kachumber and topped with veggie Garlic Chili Mayo	
Veg Burger Served with Peri Chips	17.95
Veggie Patty, Paneer Tikka, Kachumber and topped with Garlic Chili Mayo	
Lamb Burger Served with Peri Chips	18.25
Lamb Patty and Kachumber	
Chicken Burger Served with Peri Chips	18.25
Tandoori Chicken Breast, Kachumber and topped with Garlic Chili Mayo	

Rolls

Served with Peri Chips

Regency Kebab	14.45
Chicken Tikka	17.15
Mushkaki	19.15
Paneer Tikka	17.70
Paneer Tikka Special	20.15
Chilli Paneer	19.15

Naan or Roti

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 accommodate you where possible.

Vegetarian

Karahi Mix Veg	11.45
Medley of mix vegetables in a curry sauce	
Aloo Methi	11.45
Potatoes cooked in a curry sauce infused with fenugreek	
Bhindi Masala	11.45
Okra in a spiced caramelised onion gravy	
Makai Masala	11.45
Sweetcorn in a curry sauce	
Makai Methi	11.45
Sweetcorn cooked in a curry sauce infused with fenugreek	
Chana Masala	11.45
Chickpeas in a curry sauce	
Chana Aloo	11.45
Chickpeas and potato in a curry sauce	
Paneer Masala Mild	13.95
Indian cottage cheese cooked in a mild creamy sauce	
Palak Paneer	13.95
Indian cottage cheese cooked in a curry sauce infused with fenugreek	
Plant-Based Tawa Prawns	14.95
Plant-based Tawa Prawns sautéed with spices and coated in a thick curry sauce	
Plant-Based Chicken Curry	14.95
Plant-based chicken pieces in a desi curry sauce	
Plant-Based Kheema	14.95
Plant-based mince coated in a thick curry sauce	
Dal Makhani	11.45
Black lentils, slow cooked and finished with butter and cream	
Tarka Dal	11.45
Mixed lentils with garlic, ginger and green chilies	

Mother Earth

Vegetarian

Crispy Bhindi	9.95
Deep fried battered spiced okra	
Paneer Tikka 6 pcs	10.50
Spiced Indian cottage cheese cooked in a tandoori	
Paneer Tikka Special	12.95
Diced tandoori paneer tikka pieces sautéed in an Indo-chinese sauce	
Crispy Bhajia	9.45
Sliced potatoes, battered with spices	
Peri Peri Chips	6.95
Crispy potato chips coated in our own peri spice mix	
Garlic Mogo	9.95
Our famous spiced casava chips tossed in a special chili and garlic paste. [Optional: Swap Mogo for Potato Chips]	
Chilli Paneer	11.95
Indian cottage cheese, pan fried with an Indo - Chinese sauce	
Veg Samosa 2 pcs	4.45
Indian pastry filled with spiced mixed vegetables	
Jalepenos 5 pcs	7.65
Breadcrumbed jalapeño peppers filled with cream cheese	
Chilli Garlic Mushrooms	9.95
Button mushrooms sautéed in an Indo - Chinese sauce	
Harabara Kebab 5 pcs	7.95
Deep fried mushy peas	
Petis 3 pcs	7.25
Deep fried spiced potato and pea filling	
Mogo	8.65
Boiled or fried casava served plain or with salt and chili powder	

Mari Mogo

Casava tossed in onions and black pepper

Plant-Based Jeera Lamb	14.95
Plant-Based Lamb sautéed in a roasted cumin sauce	
Plant-Based Chilli Chicken	14.95
Plant-Based Chicken Goujons coated in an Indo-chinese sauce	
Vegetable Cutlets 3 pcs	8.25
Breadcrumbed spiced mixed vegetables patties	
Kachori 3 pcs	6.95
Indian pastry filled with spiced peas	

Land & Sea

Non - Vegetarian

Tandoori Lamb Chops 5 pcs	14.95
Marinated in aromatic herbs and spices	
Chicken Tikka 6 pcs	9.95
Boneless chicken pieces marinated in a blend of spices	
Lamb / Chicken Kebab 2 pcs	7.25
Minced lamb marinated with fresh herbs, ginger, garlic and green chilies	
Mushkaki 6 pcs	11.95
Boneless spring lamb fillet pieces marinated in a blend of spices	
Mix Grill	28.95
Chicken Tikka, Kebabs and Mushkaki	
Tandoori Chicken half/whole	10.95 / 21.25
Poussin marinated for 24hrs and slow cooked in the tandoor	
Lamb/Chicken Samosa 2 pcs	4.95
Indian pastry filled with spiced minced chicken	
Crispy Fried Wings 7 pcs	11.50
Chicken Wings - deep fried	
Tilapia Fish grilled/pan fried	10.95
Filet of Tilapia, marinated with aromatic spices	

Chicken Wings 7 pcs	11.50
Marinated in a special blend of spices	
Lamb Cutlets 4 pcs	16.95
Premium French trimmed lamb, marinated in aromatic herbs and spices	
Regency Platter	54.95
Chicken Wings, Lamb Chops, Chicken Tikka, Kebabs and Mushkaki. Ideal for 4 People	
or: Replace Lamb Chops with Lamb Cutlets at an additional charge of £2.00	
Jeera Chicken 6 pcs	11.45
On the bone chicken pieces sautéed with onions and cumin	
Chilli Garlic Prawns 5 pcs	18.95
Prawns sliced in half and sautéed in an Indo - Chinese sauce	
Tandoori Prawns 5 pcs	18.95
Prawns marinated in our special blend of spices and cooked in the tandoori oven until charred for a smoky flavour	
Mari Chicken 6 pcs	11.45
On the bone chicken pieces sautéed with onions and black pepper	
Chicken Pili Pili 6 pcs	11.45
On the bone chicken pieces sautéed in a Chinese hot sauce	
Chicken Tikka Special	11.95
An Indo - Chinese preparation of sliced chicken tikka pieces sautéed with peppers and soya sauce	
Lamb Tikka Special	12.95
An Indo - Chinese preparation of sliced lamb tikka pieces sautéed with peppers and soya sauce	
Mix Grill Special	33.95
Diced Kebabs, Sliced Chicken Tikka and Lamb Tikka pieces, sautéed in a tangy sauce	

SPECIAL ORDER

We Require 24hrs notice to prepare the following dishes

Leg of Lamb 84.95	Whole Chicken 59.95
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 8.25
Saffron scented rice	
Mushroom pieces in rice	

Chicken Biryani	14.95
Aromatic chicken in a thick gravy, layered with rice and eggs	
Lamb Biryani	15.95
Lamb in a thick gravy, layered with rice and eggs	
Vegetable Biryani	13.95
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 2.75	Mango Kulfi 4.45
Rasmalai 4.45	Almond Kulfi 4.45
Gulab Jamun 5.45	Malai Kulfi 4.45
Mocha Slice* 6.95	Nimbu Tart* 6.95
Berry Ganache(OR) 6.95	Passion Brulée(OR) 6.95

* Contains Eggs

Garam Pani

Espresso 3.45	Cappuccino 3.45
Tea 3.45	Masala Chal 3.45

(((Extra Hot ((Hot

Our Drinks
Turn Over