



REGATTA MENU - 2022

Tuesday 28th June to Sunday 3rd July

STARTERS

- Chargrilled asparagus with homemade Hollandaise sauce **£9**
- Smoked salmon with capers & wholemeal bread & butter **£10**
- Buffalo mozzarella with vine ripened tomatoes & herb dressing **£9.50**
- Homemade ham hock and leek terrine with apple chutney **£9.50**
- Crab, pea & parmesan risotto **£9.50/£16**

PUB CLASSICS

All at **£16**

- Brakspear beer battered cod with chips & mushy peas
- Homemade 8oz beef burger with bacon & cheddar, fries & salad
- Cumberland sausages & mash with onion gravy
- Sirloin minute steak baguette with fries & salad

MAIN COURSES

- Cold poached salmon Niçoise salad **£15.50**
- Beef fillet medallions & Madeira jus, dauphinoise potatoes & mangetout **£29.50**
- 6 seared king scallops wrapped in pancetta on mixed leaves with grapefruit and orange dressing **£20**
- Camembert & wild mushrooms en croute with braised greens & cranberry coulis **£15**
- Pan roasted sea bass fillet with lemon caper butter sauce on crushed new potatoes with green beans **£19**
- Confit of duck leg with spiced red cabbage and sautéed potatoes with thyme **£17**

DESSERTS

- Summer pudding with crème fraîche **£8**
- Chocolate torte with Gelato Henley ice cream **£8**
- Fresh English strawberries & cream **£7.50**
- Regional British cheeses with biscuits & homemade pear chutney **£10**

Please speak to a team member with any questions or dietary requirements.

(GF) Gluten Free (V) Vegetarian (VE) Vegan

An optional service charge of 10% will be added to your bill, all of which goes to the team members who served you today.

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