



lunch menu

spring 2008

available 12pm - 3pm
monday - saturday

*at ego we have always used the best possible produce.
we age our beef for at least 21 days, use local organic produce
wherever possible, make all of our own stocks, sauces and desserts
and cook everything fresh to order. enjoy!*

specials

please enquire about our daily changing specials.

lunch rapido

- (v) soup du jour served with fresh bread £3.50
- steak panini, chargrilled minute steak served with red onions, fries and aioli. £6.50
- chargrilled sweet chilli chicken ciabatta sandwich served with rocket, sun blushed tomatoes and aioli. . . . £5.50
- (v) goats cheese, roasted pepper and spinach omelette served with garlic bread and leaves £4.95
- marinated moroccan chicken pitta with tzatziki, tomatoes and cucumber served with leaves and fries . . £5.50
- spaghetti served with a crab, chilli, lemon and cream sauce £5.95
- parma ham, brie and sunblushed tomato panini served with leaves and fries. £4.95
- (v) buffalo mozzarella, plum tomato and pesto ciabatta sandwich served with leaves and fries. £4.95

side orders

- french fries £2.25
- leaf salad with baby vine tomatoes and red onions drizzled in olive oil and aged balsamic £2.95
- garlic bread £2.25
- garlic bread with mozzarella £2.95
- bowl of andalucian olives marinated in olive oil, garlic, sun dried tomato, thyme and rosemary £2.95
- rocket and parmesan salad drizzled with olive oil and aged balsamic £2.95
- selection of fresh artisan breads £1.95

the full à la carte menu is also available at lunch times.

nuts - due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items - please inform our staff of any special dietary requirements.

for parties of 8 or more a discretionary 10% service charge will be added to the bill. thank you.

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set lunch menu

2 courses £8.50, 3 courses £10.50

starters

- (v) soup du jour with fresh bread
- marinated moroccan chicken salad with a chickpea, apricot and raisin salsa served with a yoghurt, honey and mint dressing
- (v) grilled goats cheese served on toasted brioche with caramelised red onions and a fig and blueberry jam
- (v) spaghetti with asparagus, roasted peppers, spinach and pesto

mains

- chargrilled rump steak served with a brandy and grain mustard sauce
- roasted chicken breast served with pancetta, leeks and thyme
- sautéed salmon served with tartare sauce, asparagus and lemon
- 'pappardelle portofino' chargrilled chicken, manzanilla green olives, mushrooms and sun dried tomatoes in a cream, red wine and tomato sauce (can be ordered without chicken)
- (v) spinach, broccoli and ricotta cannelloni served with a parmesan cream sauce

you will not find our fresh seasonal vegetables and potatoes in the side orders... they are included for your enjoyment! (excluding pasta/risotto).

desserts

- passion fruit crème brulee
- vanilla and white chocolate panna cotta served with apricot jam
- mascarpone and raspberry cheesecake served with chantilly cream



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