

Appetisers

Marinated Andalucian Olives	£2.95
Artisan Bread served with olive oil and balsamic vinegar	£2.75
Garlic Ciabatta	£2.75
Garlic Ciabatta with mozzarella cheese	£3.25

Mediterranean Boards

(available to enjoy on your own or to share)

Italian £6.95 / £10.95

Prosciutto Crudo, Salami Milano, Buffalo Mozzarella and Cantaloupe Melon

Spanish £6.95 / £10.95

Pan fried chorizo in red wine, Serrano ham, calamari fritti, garlic aioli, Andalucian olives and manchego shavings

French v £8.95

Baked camembert served with celery, bread sticks and tomato chutney. For two people (15 min cooking time)

Starters

Seafood Fritti £5.95

Fried calamari, whitebait and prawns served with lemon, rocket and roasted garlic aioli

Soup du Jour v £3.50

With fresh bread

Warm Chicken and Chorizo Salad £5.75

With a shallot, ginger and orange chutney

Chargrilled Pitta Breads v £4.50

Served with marinated olives, garlic aioli, tzatziki and sweet chilli salsa

Gambas al Pil Pil £5.95

Prawns sautéed with garlic, chilli and parsley served with tomato rubbed bread

Grilled Goats Cheese v £5.25

On toasted brioche with caramelised red onions, and a tomato chutney

Moules Marinière £5.25 / £9.90

Fresh rope grown mussels steamed with a garlic, shallot, white wine and cream sauce

Chicken Liver and Rosemary Paté £5.25

Served with crusty bread and redcurrant chutney

Pasta, Risotto, Gnocchi

(available as a starter or a main course)

Pappardelle Portofino £5.25 / £9.45

Pappardelle pasta, chargrilled chicken, olives, mushrooms and sun dried tomatoes in a cream, red wine and tomato sauce

Pumpkin Gnocchi v £5.50 / £9.50

Roasted pumpkin in a sage, cream sauce

Penne Inverno £5.50 / £9.50

Chargrilled chicken, pancetta, potatoes and red onions in a red wine cream sauce

Goats Cheese and Sun Dried

Tomato Lasagne v £4.95 / £8.95

Served with rocket and garlic bread

Smoked Haddock, Chive

and Pea Risotto £4.95 / £8.95

Vialone rice with smoked haddock, chives and peas

Tuscan Meatballs n £5.50 / £9.90

In a rustic tomato sauce served with garlic focaccia, spaghetti and parmesan shavings

Mains

Greek Moussaka £9.95

Lightly spiced lamb, tomatoes, aubergines and sliced potatoes topped with cheese sauce, baked and served with fresh bread

Lamb Rump n £13.95

Marinated lamb rump served pink with a pea, pistachio, mint purée and a rosemary jus served with fresh vegetables

Salmon and Smoked Haddock Fishcakes £9.45

Served with French fries, roasted garlic aioli and rocket

Pork Saltimbocca £13.95

Pork fillet wrapped in prosciutto and sage served with a red wine cream sauce and fresh vegetables

Mediterranean Peppers v £9.95

Roasted Mediterranean vegetables in a spiced cous cous, stuffed in roasted peppers and served with mixed leaves, tzatziki and sweet chilli salsa

Sautéed Salmon Fillets £12.95

With spinach, white wine cream sauce and roasted red peppers served with fresh vegetables

Beef Bourguignon £11.95

Slow cooked beef in red wine with mushrooms, shallots and bacon with parsnip crisps and fresh vegetables

Chicken Cacciatore £12.95

Roasted chicken breast served with a pepper, mushroom, onion and tomato sauce served with fresh vegetables

Shallot, Artichoke and Camembert Tart v n £9.95

Freshly baked to order and served with fresh vegetables

Bouillabaisse £12.95

Classic Mediterranean fish stew served with fresh bread

Sicilian Sea Bass £13.95

Sea Bass fillets with caponata and salsa verde served with fresh vegetables

Seven days at Ego...

Monday

2 courses and bottle of house wine each for **£17.50** per person

Tuesday

Complimentary Kir Royale for every customer dining

Wednesday

Prix Fixe available **all evening** (2 courses £11.95 or 3 courses £13.95)

Thursday

All starters and desserts are **HALF PRICE*** (a main a la carte course must be ordered)

Friday

HALF PRICE drinks before 7pm*

Saturday

Live music from 8pm until 11pm**

Sunday

Children's entertainment between 12pm and 5pm plus **HALF PRICE** bottles of wine all day for the grown ups

*Not available in December**Excludes our Heswall restaurant

Steaks

Ribeye Steak £14.95

8oz chargrilled steak

Sirloin Steak £15.95

8oz chargrilled steak

Fillet Steak £19.95

7oz chargrilled fillet steak served with a potato rosti

All steaks are 28-day aged and served with a choice of sauces:

Peppercorn, Roast Shallot or Roquefort, and a choice of fries or fresh vegetables

Salads

(available as a starter or a main course)

Classic Greek Salad v £5.50 / £9.90

Aegean feta cheese, tomatoes, black olives, cucumber and red onion, drizzled with olive oil

Insalata Caprese v n £5.25 / £9.50

Buffalo mozzarella, tomatoes and basil leaves drizzled with pesto

Warm Sweet Potato Salad v n

Roasted sweet potato, beetroot and red peppers with mixed baby leaves and a honey mustard dressing £5.50 / £9.90

Sides

Rocket and parmesan salad £2.95

Leaf salad £2.95

French fries £2.50

Dauphinoise potatoes £2.95

French beans £2.50

Courgette fritti £2.95

Seasonal vegetables £2.50

Prix Fixe and Set Lunch Menu

Prix Fixe

2 Courses £11.95 3 Courses £13.95

Monday to Friday 5pm - 7pm

Saturday 5pm - 6pm

Sunday 12pm - 10.30pm

Set Lunch Menu

2 Courses £9.95 3 Courses £11.95

Monday - Saturday 12pm - 5pm

Starters

Soup du Jour v

Chicken Liver and Rosemary Paté

Grilled Goats Cheese v

Pappardelle Portofino

Mains

Chicken Cacciatore

Sautéed Salmon Fillets

Chargrilled 6oz Sirloin Steak

with Roast Shallot Sauce

Shallot, Artichoke and Camembert Tart v n

Goats Cheese and Sun Dried

Tomato Lasagne v

Desserts

Classic Vanilla Crème Brulee

Mascarpone and Vanilla Cheesecake n

Lemon Panna Cotta

v = suitable for vegetarians

n = contains 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.