



GLUTEN FREE

APPETISERS

NOCELLARA, MANZANILLA & KALAMATA OLIVES (ve) £3.45

**CRUDITÉS WITH HUMMUS, BEETROOT BORANI
& CANARIAN MOJO DIPS** (v) £4.95

CHORIZO WITH HONEY £3.75

SHARING BOARDS

GREEK MEZE £14.95

Chicken souvlaki, lamb köfte, deep fried halloumi, Greek salad, toasted gluten free bread, hummus, tzatziki & mixed olives

STARTERS

CHICKEN LIVER & ROSEMARY PÂTÉ £5.95

With clarified butter & pink peppercorns, toasted gluten free bread & Maria's chilli tomato marmalade

HAM HOCK TERRINE £6.75

With mixed leaves, cornichons & Dijon mustard mayonnaise

GRILLED GOAT'S CHEESE (v) £6.95

On toasted gluten free bread with aged balsamic, caramelised red onions & Jen's beetroot chutney

GAMBAS AL PIL PIL £7.95 / £11.95

7 or 12 King prawns pan fried with garlic & guindilla chillies, served with toasted gluten free bread

GARLIC MUSHROOMS (ve) £6.45

Sautéed field & wild mushrooms with garlic, lemon & parsley on toasted gluten free bread

CHORIZO FRITO AL VINO £5.95

Chorizo pan fried in red wine with garlic, rosemary & thyme, served with toasted gluten free bread

MEDITERRANEAN PRAWN COCKTAIL £6.95

Poached king prawns, honeydew melon, piquillo peppers, cucumber & rocket with Marie Rose sauce

MOULES MARINIÈRES £7.95

Fresh rope mussels, shallots, parsley & garlic in white wine & cream with gluten free bread

SOUP DU JOUR (ve) £4.95

Soup of the day served with gluten free bread

PROSCIUTTO, MELON & MOZZARELLA SALAD £5.95

Sliced honeydew melon & prosciutto with torn mozzarella & cherry tomatoes

PAELLA, PASTA & RISOTTO

PAELLA MIXTA £14.95

Chicken, chorizo, king prawns, squid & mussels with mixed peppers, green beans & peas

VEGETABLE PAELLA (ve) £11.95

Artichokes, piquillo peppers, tomatoes, green beans, garden peas, mixed peppers & courgette

KING PRAWN & CHILLI FUSILLI £12.95

Pan fried king prawns with garlic & red chilli, tossed with fusilli & topped with rocket

FUSILLI PORTOFINO £11.95

Fusilli with chicken, button mushrooms, sun-dried tomatoes, black olives & tomato cream sauce

FUSILLI CARBONARA £11.45

Fusilli tossed with pancetta, cream & Grana Padano

MINTED PEA RISOTTO (v) £10.95

Arborio rice with petit pois, mint, cream & chives

MOROCCAN

MOROCCAN CHICKEN (n) £16.95

Slow cooked spiced boneless chicken thighs & vegetables, fattouche salad, flaked almonds, toasted gluten free bread, tzatziki & picked coriander

MOROCCAN LAMB (n) £16.95

Slow cooked spiced lamb & vegetables, fattouche salad, flaked almonds, toasted gluten free bread, tzatziki & picked coriander

MOROCCAN FALAFEL (ve) (n) £14.95

Spiced falafel, slow cooked Moroccan vegetables, fattouche salad, flaked almonds, toasted gluten free bread, hummus & picked coriander

CHARGRILLED KEBABS

HANGING MIXED KEBAB £18.95

Piri-piri chicken, chorizo, pork belly & sirloin steak

HANGING PIRI-PIRI CHICKEN & CHORIZO £16.95

HANGING PIRI-PIRI CHICKEN £15.95

HALLOUMI (v) £14.95

With lemon, caper & chilli dressing

All skewered with red onion, courgette & mixed peppers with mixed leaf salad, tzatziki & tomato salsa

Add skin-on fries £3.25 **or sweet potato fries** £4.25

MAIN COURSES

PAN ROASTED SALMON FILLET £16.45

On minted pea risotto

LEMON CHICKEN MILANESE £16.45

Pan fried lemon chicken, rocket, sunblushed tomato & Grana Padano with lemon caper chilli dressing & skin-on fries

ROASTED LAMB RUMP £18.95

Served pink on minted pea purée with rosemary red wine jus & dauphinoise potatoes

SEA BASS FILLETS £16.95

Pan fried with roasted chorizo, cherry tomatoes, red onion, rocket & skin-on fries

PAN ROASTED CHICKEN SUPRÊME £16.45

Pommes purée, buttered green beans & wholegrain mustard cream

IBERIAN BELLY PORK £17.95

Slow roast & honey glazed with spinach & chorizo, thyme red wine jus & pommes purée

PAN ROASTED COD LOIN £16.95

Crushed new potatoes, buttered green beans & tarragon white wine cream

GREEK SALAD (v) ADD LEMON CHICKEN £11.95 / £15.45

Cherry & plum tomatoes, Kalamata olives, cucumber, feta, red onion, oregano & mint with house vinaigrette

STEAK FRITES

8oz FILLET £24.95

7oz SIRLOIN £18.95

9oz RIBEYE £21.95

8oz RUMP £18.95

All chargrilled & served with grilled vine plum tomato, sautéed flat mushroom, dressed rocket & skin-on fries

Swap to sweet potato fries for £1 extra

Add garlic butter, peppercorn or Canarian Mojo sauce for £1.50

SIDES

SKIN-ON FRIES £3.25

SWEET POTATO FRIES £4.25

GRATIN DAUPHINOISE £3.25

POMMES PURÉE £3.25

TENDERSTEM BROCCOLI £3.45

BUTTERED GREEN BEANS £3.25

ROAST MEDITERRANEAN VEGETABLES £3.25

HOUSE SALAD £3.25

GREEK SALAD £3.95

DESSERTS

CLASSIC CRÈME BRÛLÉE £5.75

Sugar glazed baked vanilla pod custard

MIXED BERRY & GINGER ETON MESS £6.25

Chantilly cream mixed, crushed meringue, vanilla ice cream, strawberries, raspberries, blueberries & stem ginger

WARM TRIPLE CHOCOLATE BROWNIE £6.45

Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream

WARM FRANGIPANE & RASPBERRY TART (n) £6.45

Served with vanilla ice cream & raspberry coulis

SICILIAN LEMON TART £6.25

With Chantilly cream & raspberry coulis

BAKED VANILLA CHEESECAKE £6.25

With mixed berry compote & Chantilly cream

ICE CREAM £4.95

3 scoops of luxury vanilla, chocolate, pistachio (n), strawberry or honeycomb

RASPBERRY SORBET £4.95

3 scoops served with fresh strawberries & mint

EGO MINIS

MINI DESSERTS WITH ANY TEA OR COFFEE
ALL £4.95

WARM TRIPLE CHOCOLATE BROWNIE

CRÈME BRÛLÉE

MIXED BERRY ETON MESS

ICE CREAM

PRIX FIXE MENU

Mon - Thur until 7pm, Fri & Sat until 6pm & all day Sunday
2 Courses £13.95 / 3 Courses £16.95

STARTERS

Soup du Jour (ve)

Grilled Goat's Cheese (v)

Chicken Liver & Rosemary Pâté

Gambas al Pil Pil (£1.50 extra)

MAIN COURSES

Pan Roasted Chicken Suprême, Mustard Cream Sauce *

6oz Rump Steak Frites & Peppercorn Sauce

7oz Sirloin Steak Frites & Peppercorn Sauce (£3 extra)

Pan Roasted Cod Loin, Tarragon Cream Sauce *

Minted Pea Risotto (v)

*served with seasonal vegetables & new potatoes or skin-on fries

DESSERTS

Classic Crème Brûlée

Baked Vanilla Cheesecake

Chocolate Brownie

Ice Cream



EGORESTAURANTS.CO.UK



JOIN THE EGO CLUB

Ask one of the team about joining the Ego Club for 25% off

If you would like any dietary or allergen advice, or to see our Vegan menu, please speak to one of the team.
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.
For parties of 8 or more, a discretionary 10% service charge will be added to the bill, thank you.

(v) vegetarian (ve) vegan (n) contains nuts