



ego  
mediterranean

LUNCH

Sicily, Italy

REGIONE SICILIANA

## STARTERS £4.50

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Soup du jour with fresh bread (ve)

Chicken liver & rosemary pâté with chilli tomato marmalade

Calamari fritti served with aioli & lemon

Grilled goat's cheese on toasted brioche, caramelised onions & beetroot chutney (v)

Pancetta, black pudding & mozzarella salad with walnuts & honey mustard dressing (n)

## MAIN COURSES £7.00

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Steak & ale pie with hand cut chips & seasonal vegetables

Fresh beer battered cod with hand cut chips, minted pea purée & tartare sauce

Roasted chicken suprême, wholegrain mustard cream, new potatoes & seasonal vegetables

Prime 170g rump steak, peppercorn sauce, plum tomato, skin-on fries & rocket

King prawn & chilli linguine served with fresh rocket

Spaghetti carbonara with pancetta, cream & Grana Padano

Risotto verde with asparagus, broad beans, petits pois, cream & chives (v)

## LIGHT BITES £5.00

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Salmon & dill fishcakes with lemon mayonnaise, skin-on fries & rocket

Chicken Milanese with rocket, tomato & Grana Padano, lemon chilli dressing & skin-on fries

Moroccan lamb köfte wrap, fattouche salad, tzatziki, rocket & skin-on fries

Greek chicken wrap with tzatziki, fattouche salad, rocket & skin-on fries

Falafel & hummus wrap with dukkha & hummus, rocket, tomato salsa & skin-on fries (ve) (n)

Greek salad of cherry tomatoes, Kalamata olives, cucumber, red onion, peppers, oregano, feta & house vinaigrette (v)

## DESSERTS £4.50

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Classic crème brûlée

Sticky toffee pudding & vanilla ice cream

Baked vanilla cheesecake with mixed berry compote & Chantilly cream

Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream

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

## EGO MINIS £4.95

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*Mini desserts with any tea or coffee*

Warm triple chocolate brownie

Sticky toffee pudding

Mixed berry Eton Mess

Panettone bread & butter pudding

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