

STARTERS

SOUP DU JOUR (ve)

Soup of the day served with fresh bread

PANCETTA, BLACK PUDDING & MOZZARELLA SALAD (n)

On mixed leaf with toasted walnuts & honey mustard dressing

GAMBAS AL PIL PIL (£1.50 supplement)

King prawns with garlic & guindilla chillies & toasted tomato bread

CALAMARI FRITTI

Paprika floured squid rings, aioli & lemon

GRILLED GOAT'S CHEESE (v)

On toasted brioche with caramelised red onions & Jen's beetroot chutney

CHICKEN LIVER & ROSEMARY PÂTÉ

With clarified butter & pink peppercorns, toasted bread & chilli tomato marmalade

GARLIC MUSHROOMS (ve)

Sautéed field & wild mushrooms with garlic, lemon & parsley on toasted white bloomer

MAINS

PAN ROASTED CHICKEN SUPRÊME

On savoy cabbage & pancetta, with buttered new potatoes & wholegrain mustard cream sauce

CHARGRILLED RUMP STEAK

170g rump with skin-on fries, flat mushroom, grilled plum tomato & peppercorn sauce

(Upgrade to 200g Sirloin £2.50 supplement)

SPICED CHICKPEA CAKES (ve) (n)

On quinoa & black barley salad with pomegranate seeds, hazelnut dukkah & red pepper tapenade

IBERIAN BELLY PORK

Slow roast & honey glazed with spinach, chorizo & black pudding, thyme red wine jus & buttered new potatoes

PAN ROASTED COD LOIN

On cannellini, broad & butter bean cassoulet with tarragon cream, asparagus & petits pois

MOROCCAN LAMB (n)

Slow cooked spiced Moroccan lamb & vegetables, fruity cous cous, flaked almonds, toasted pitta, tzatziki & picked coriander

ROASTS

AGED PRIME RUMP OF BEEF

Served pink with horseradish sauce

PAN ROASTED TURKEY ESCALOPE

Wrapped in prosciutto with sage & onion stuffing

SUN-DRIED TOMATO NUT ROAST (v) (n)

Walnuts, almonds & button mushrooms

All served with roast potatoes, Yorkshire pudding, roasted parsnips & carrots, mixed greens & homemade gravy

SIDES

Cauliflower Cheese £3.95

Mangetout & Chantenay Carrots £3.25

Tenderstem Broccoli £3.45

DESSERTS

CLASSIC CRÈME BRÛLÉE

Sugar glazed baked vanilla pod custard

APPLE & BLACKBERRY CRUMBLE

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

PANETTONE BREAD & BUTTER PUDDING

Chocolate orange panettone bread & butter pudding with custard

CHOCOLATE BROWNIE

Chocolate brownie, chocolate fudge sauce & vanilla ice cream

ICE CREAM

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

3 COURSES £23.95

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

Father's Day



EGORESTAURANTS.CO.UK



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

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.