

APPETISERS

GARLIC PIZZA BREAD (v) £4.25

WITH MOZZARELLA / TOMATO (v) £4.95 / £4.45

RUSTIC BREADS, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR (ve) £3.75

NOCELLARA, MANZANILLA & KALAMATA OLIVES (ve) £3.45

HUMMUS & PITTA BREADS (ve) (n) £3.65

CHORIZO WITH HONEY £3.75

STARTERS

SALMON & DILL FISHCAKE £6.95

With soft poached egg, lemon & chive hollandaise & mixed leaves

INSALATA CAPRESE (v) £6.45

Vine plum tomato, mozzarella, basil leaves, extra virgin olive oil & ground black pepper

CHORIZO FRITO AL VINO £5.95

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

GRILLED GOAT'S CHEESE (v) £6.75

On toasted brioche 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 sun-dried tomato bread

PANCETTA, BLACK PUDDING & MOZZARELLA (n) £6.45

On mixed leaf with toasted walnuts & honey mustard dressing

CHICKEN LIVER & ROSEMARY PÂTÉ £5.95

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

CALAMARI FRITTI £6.75

Paprika floured squid rings, aioli & fresh lemon

GARLIC MUSHROOMS (ve) £6.45

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

MEDITERRANEAN PRAWN COCKTAIL £6.95

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

BREADED CAMEMBERT (v) £6.45

Camembert wedges served with mixed leaves & cranberry compote

MOROCCAN SPICED CHICKPEA CAKES (ve) (n) £6.95

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

SOUP DU JOUR (ve) £4.95

Soup of the day served with fresh bread

SHARING BOARDS

GREEK MEZE £13.95

Chicken souvlaki, lamb köfte, deep fried halloumi, fattouche salad, pitta breads, hummus, tzatziki & mixed olives

TAPAS PLATE £ 14.95

Tempura king prawns, chorizo with honey, calamari with aioli, Serrano ham, breaded Manchego, Ortiz tuna salad & mixed olives

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, bell peppers & courgette

KING PRAWN & CHILLI LINGUINE £12.95

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

SPAGHETTI CARBONARA £11.45

Spaghetti tossed with pancetta, cream & Grana Padano

RISOTTO VERDE (v) £7.25 / £10.95

Arborio rice with asparagus, broad beans, petits pois, cream & chives

STONE BAKED PIZZA

MARGHERITA (v) £8.95

Tomato with mozzarella, oregano & basil

CHICKEN & PESTO (n) £9.95

With roasted red pepper, red onion & pesto

GOAT'S CHEESE & CARAMELISED RED ONION (v) $\pounds 9.65$

With roasted Mediterranean vegetables & fresh rocket

PEPPERONI PICCANTE £10.95

Topped with pepperoni & sliced red chillies

CREATE YOUR OWN PIZZA £10.95

Add any 3 pizza toppings from above or listed below to a Margherita:

King prawns / Ortiz tuna / Black olives / Chorizo

MAIN COURSES

ROASTED LAMB RUMP £17.95

With mustard herb crust, served pink on minted pea purée with rosemary red wine jus & dauphinoise potatoes

LEMON CHICKEN MILANESE £15.95

Flattened breaded lemon chicken, rocket, sun blushed tomato & Grana Padano with lemon caper chilli dressing & skin-on fries

PAN ROASTED COD LOIN £16.95

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

IBERIAN BELLY PORK £17.95

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

MOROCCAN LAMB (n) £16.95

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

PAN ROASTED CHICKEN SUPRÊME £16.45

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

SEA BASS FILLETS £16.95

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

MOROCCAN FALAFEL (ve) (n) £13.95

Moroccan spiced falafel, slow cooked Moroccan vegetables, fruity cous cous, flaked almonds, toasted pitta, hummus & picked coriander

ROAST MEDITERRANEAN VEGETABLE & FETA TART (v) (n) £13.95

Topped with rocket & served with warm arrabiata sauce & basil pesto

SALADS

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

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

ORTIZ TUNA NIÇOISE £15.95

Ortiz white tuna, green beans, tomato, hard-boiled egg, Kalamata olives, new potatoes & gem lettuce

CHICKEN CAESAR SALAD £13.95

Gem lettuce tossed with Caesar dressing, chargrilled chicken, anchovies, shaved Grana Padano & homemade croutons

SIDES

SKIN-ON FRIES £3.25 SWEET POTATO FRIES £3.95 GRATIN DAUPHINOISE £3.25 POMMES PURÉE £3.25 TENDERSTEM BROCCOLI £3.45

MANGETOUT & CHANTENAY CARROTS £3.25

ROAST MEDITERRANEAN VEGETABLES £3.25

HOUSE SALAD £3.25 GREEK SALAD £3.95

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 & tortillas

Add skin-on fries £3.25 or sweet potato fries £3.95

STEAKS & GRILLS

200g FILLET £22.95 200g SIRLOIN £18.95 250g RIBEYE £21.95

MIXED GRILL £24.95

Picanha rump steak, lamb chop, lemon chicken breast, chorizo Cumberland sausage & baby black pudding

All chargrilled & served with grilled vine plum tomato, flat mushroom, onion rings & skin-on fries

Swap to sweet potato fries for £1 extra

Add garlic butter or peppercorn sauce for £1.50

GRADUATION MENU

STARTERS

Soup du Jour (ve)
Chicken Liver & Rosemary Pâté
Mediterranean Prawn Cocktail
Breaded Camembert (v)
Salmon & Dill Fishcake

MAIN COURSES

Iberian Belly Pork *

Pan Roasted Cod Loin, Tarragon Cream Sauce *
Chargrilled 200g Sirloin Steak Frites, Peppercorn Sauce
Pan Roasted Chicken Suprême, Mustard Cream Sauce *
Moroccan Falafel (ve) (n)

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

DESSERTS

Classic Crème Brûlée
Salted Caramel & Milk Chocolate Tart
Sticky Toffee Pudding
Apple & Blackberry Crumble
Ice Cream

3 COURSES £26.95 PER PERSON GLASS OF PROSECCO ON ARRIVAL



EGORES TAURANTS.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 Gluten Free or Vegan menus, 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.