

ego
mediterranean



UNDER 10s

2 COURSES £12.95 / 3 COURSES £15.95

STARTERS

SOUP DU JOUR (v) (gf*)
Served with fresh bread

CALAMARI FRITTI
Paprika floured squid rings, aioli & lemon

GARLIC PIZZA BREAD (ve*)

GARLIC PIZZA BREAD WITH MOZZARELLA (ve*)

MAINS

PAN FRIED SEA BASS FILLET (gf)

BREADED HADDOCK GOUJONS

CHICKEN DIPPERS

All served with skin-on fries or new potatoes & peas or salad

SPAGHETTI OR PENNE (Or Gluten Free Fusilli)
Served with the choice of bolognaise or tomato sauce (ve)

MARGHERITA (ve*)
Tomato & mozzarella with oregano & basil

PEPPERONI
Tomato, oregano & mozzarella topped with pepperoni

DESSERTS

ICE CREAM
2 scoops of pistachio (n), vanilla (ve*), chocolate (ve*) or strawberry ice cream

RASPBERRY OR PASSIONFRUIT SORBET (ve) (gf)
2 scoops of raspberry or passionfruit sorbet

WARM TRIPLE CHOCOLATE BROWNIE (gf)
With chocolate fudge sauce & vanilla ice cream

STICKY TOFFEE PUDDING
Steamed date sponge pudding, toffee sauce & vanilla ice cream

MOTHER'S DAY 2024

3 COURSES £32.95

STARTERS

ROASTED VINE TOMATO & BASIL SOUP (v) (gf*)

Served with fresh bread

SALMON FISHCAKE

Lemon & dill hollandaise
and mixed dressed leaves

GAMBAS AL PIL PIL (gf*) £1.50 Supplement

King prawns with garlic & guindilla chillies,
served with toasted baguette

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

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

GRILLED GOAT'S CHEESE (v)(gf*)

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

GARLIC MUSHROOMS (v) (ve*)(gf*)

Sauteed field & wild mushrooms with garlic,
lemon & parsley cream with toasted baguette

MAIN COURSES

PAN ROASTED CHICKEN SUPRÊME (gf)

Crushed new potatoes, buttered green beans
& wholegrain mustard cream sauce

HONEY GLAZED BARBARY DUCK BREAST (gf)

Served with thyme red wine jus,
spiced braised red cabbage & pommes purée

SALMON FILLET (gf)

On crushed new potatoes, buttered tenderstem
broccoli & white wine cream sauce

CHARGRILLED RUMP STEAK (gf)

170g Rump with skin-on fries, flat mushroom, grilled plum tomato,
dressed rocket & peppercorn sauce
(200g Sirloin £3 supplement, 170g Fillet £5 Supplement)

IBERIAN BELLY PORK (gf)

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

COURGETTE & SWEETCORN FRITTERS (ve) (gf) (n)

Homemade spiced fritters, carrot, raisin & orange salad,
red pepper tapenade, hummus, & toasted dukka

SIDES

SKIN-ON FRIES £3.45 SWEET POTATO FRIES £4.95 TRUFFLE & GRANA PADANO FRIES £4.95

HONEY GLAZED CARROTS £3.45 TENDERSTEM BROCCOLI £3.95

HALLOUMI FRIES with CHILLI HONEY (v) £5.25 PIGS IN BLANKETS £4.95

DESSERTS

SICILIAN LEMON TART

With Chantilly cream & raspberry coulis

WARM APPLE & CINNAMON PIE

Served with vanilla custard

WARM FRANGIPANE & RASPBERRY TART (ve*)(n)

Served with vanilla ice cream & raspberry coulis

WARM TRIPLE CHOCOLATE BROWNIE

Triple chocolate brownie, chocolate fudge sauce
& vanilla ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding with toffee sauce
& vanilla ice cream

ICE CREAM (ve*) (gf)

3 scoops of luxury vanilla, chocolate, strawberry
or honeycomb



JOIN THE EGO CLUB TODAY

Ask one of the team about joining the Ego Club for exclusive offers & Ego news.

If you would like any dietary or allergen information or to see our
Gluten Free & Vegan menus, please just ask our 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.

The recommended daily calorie intake for women is 2000 kcal and for men is 2500 kcal.

For parties of 8 or more, a discretionary 10% service charge will be added to the bill, thank you.

(gf) Gluten Free (gf*) Can be made Gluten Free (n) Contains Nuts (ve) Vegan (ve*) Can be made Vegan (v) Vegetarian