

FATHER'S DAY AT EGO

ego
mediterranean



FATHER'S DAY 3 COURSES £29.95

STARTERS

SOUP DU JOUR **v**

Served with fresh bread

GRILLED GOAT'S CHEESE **v**

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

GAMBAS AL PIL PIL (+£1.50)

King prawns with garlic, guindilla chillies & toasted bread

CHICKEN LIVER & ROSEMARY PÂTÉ

Clarified butter & pink peppercorns, toasted bread & spiced plum chutney

GARLIC MUSHROOMS **ve***

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

SALMON FISHCAKE

Soft poached egg, lemon & dill hollandaise and mixed leaves

MAIN COURSES

DUO OF PORK

Serrano ham wrapped fillet & honey glazed belly of pork, with braised savoy cabbage & pancetta with a wholegrain mustard sauce & dauphinoise potatoes

PAN ROASTED SALMON FILLET

Petits pois, broad beans, spring onions, shredded baby gem & white wine and leek sauce with crushed new potatoes

HANGING MIXED KEBAB +£4

300g Piri-piri chicken, chorizo, lamb rump & belly pork with mixed leaf, mint yogurt & tortillas

8oz RUMP STEAK

(8oz SIRLOIN STEAK +£4)

Chargrilled and served with confit tomato, grilled mushroom, salt & vinegar onion rings, dressed rocket & skin-on fries

COURGETTE & SWEETCORN FRITTERS **ve***

Homemade spiced fritters, carrot, raisin & orange salad, red pepper tapenade, hummus & picked coriander

ROASTS

AGED PRIME RUMP of BEEF

Served pink with horseradish sauce

PAN-ROASTED CHICKEN SUPRÊME

With sage & onion stuffing

TRIO of ROASTS (+£4)

Rump of beef, pork fillet & roast chicken, sage & onion stuffing

SUN-DRIED TOMATO NUT ROAST **n v ve***

Chopped walnuts, button mushrooms, sunflower seeds, sundried tomatoes, fennel, basil & tarragon

All served with roast potatoes, Yorkshire pudding, roasted carrots & parsnips, braised red cabbage, green beans & homemade gravy

SIDES

CAULIFLOWER CHEESE £4.95

GRATIN DAUPHINOISE £4.95

TENDERSTEM BROCCOLI £4.95

SKIN-ON FRIES £3.45

PIGS IN BLANKETS £4.95

DESSERTS

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

WARM TRIPLE CHOCOLATE BROWNIE

Triple chocolate brownie, chocolate fudge sauce & vanilla pod ice cream

SICILIAN LEMON TART

With Chantilly cream & raspberry coulis

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

Served with vanilla ice cream & raspberry coulis

JUDE'S FARM ICE CREAM **ve***

3 scoops of vanilla, chocolate, strawberry or honeycomb

UNDER 10s

2 COURSES £12.95

3 COURSES £15.95

STARTERS

SOUP DU JOUR **v**

Served with fresh bread

CHICKEN LIVER & ROSEMARY PÂTÉ

Plum chutney and toasted bread

GARLIC PIZZA BREAD **v ve***

GARLIC PIZZA BREAD

with MOZZARELLA **v ve***

MAIN COURSES

PAN FRIED SEA BASS FILLET

BREADED HADDOCK GOUJONS

CHICKEN DIPPERS

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

SPAGHETTI or PENNE

(or NCGI Fusilli)

Served with the choice of bolognaise or tomato sauce **ve**

MARGHERITA PIZZA **v ve***

Tomato & mozzarella with oregano & basil

PEPPERONI PIZZA

Tomato, oregano & mozzarella topped with pepperoni

ROAST BEEF or CHICKEN

Served with roast potatoes, Yorkshire pudding, roasted carrots & parsnips, braised red cabbage, green beans and homemade gravy.

DESSERTS

ICE CREAM **ve***

2 scoops of vanilla, chocolate or strawberry ice cream

RASPBERRY or BLOOD ORANGE SORBET **v**

2 scoops of raspberry or blood orange sorbet

WARM TRIPLE CHOCOLATE BROWNIE

With chocolate fudge sauce & vanilla ice cream

STICKY TOFFEE PUDDING

Steamed date sponge pudding, toffee sauce & vanilla ice cream

v vegetarian

ve vegan

ve* can be made vegan

n contains nuts