



Mother's Day Menu

A white line-art illustration of a branch with several leaves and a round fruit, possibly an orange or lemon, positioned to the right of the word 'Menu'.

DIETARY INFORMATION

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

v = made with vegetarian ingredients. **ve** = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

n = this dish contains nuts. ***** = this dish contains alcohol. **p** = paellas are not suitable for children.

Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online. All items are subject to availability. 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.

egorestaurants.co.uk

Mother's Day

3 COURSES £34.95

STARTERS

VINE TOMATO & BASIL SOUP **v**

Served with fresh bread

KING PRAWN COCKTAIL *

Poached prawns, shredded baby gem, cucumber & sundried tomatoes with Marie Rose sauce & granary bread

SAUTÉED SCALLOPS £3 supplement

Pea purée, Serrano ham crisps, sundried tomatoes

CHICKEN LIVER & ROSEMARY PÂTÉ * **n**

With clarified butter & pink peppercorns, toasted bread & cranberry, port & orange chutney

GRILLED GOAT'S CHEESE * **v**

On toasted brioche with aged balsamic, caramelised red onions & spiced plum chutney

GARLIC MUSHROOMS **ve**

Sauteed chestnut, oyster & flat mushrooms, lemon & parsley served on toasted bloomer with pea shoots

MAINS

PAN ROASTED SALMON SUPRÊME *

Served with baby potatoes, peas, leek & asparagus in a white wine, cream & Grana Padano sauce

SLOW COOKED BEEF BOURGUIGNON *

Served with pommes purée, buttered green beans & root vegetable crisps

21 DAY AGED 170g RUMP STEAK

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries (227g Sirloin £3 supplement, 170g Fillet £5 supplement)

COURGETTE & SWEETCORN FRITTERS **ve n**

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

CONFIT GRESSINGHAM DUCK LEG *

Served with pommes puree, spiced braised red cabbage, buttered green beans & thyme jus

DUO OF PORK *

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

DESSERTS

LEMON TART * **v**

Chantilly cream & raspberry coulis

WARM FRANGIPANE & RASPBERRY TART **v n**

Served with vanilla ice cream & raspberry coulis (vegan option available)

STICKY TOFFEE PUDDING **v**

Warm date sponge pudding, toffee sauce & vanilla ice cream

APPLE & BLACKBERRY CRUMBLE **v**

Served with vanilla custard

WARM TRIPLE CHOCOLATE BROWNIE **v**

Triple chocolate brownie, chocolate sauce & vanilla ice cream

JUDE'S ICE CREAM **v**

Choice of 3 scoops of vanilla, chocolate, strawberry or honeycomb