Sundays at Ego

Welcome to Ego! Settle in, relax and let us transport your taste buds with our delicious, seasonal ingredients, always served with a smile!

> ENJOY OUR ROASTS IN OUR SUNDAY SET MENU FOR 2 COURSES FOR £22.95 OR 3 COURSES FOR £26.95

STARTERS

SOUP DU JOUR v Soup of the day served with baked sourdough

GARLIC MUSHROOMS V

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette Vegan option available

CHARGRILLED MERGUEZ SPICED LAMB KÖFTAS

Served with carrot, orange & raisin salad, mint yoghurt & toasted pitta

ROASTS

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

150 DAY GRAIN-FED ROAST BEEF

Served pink with horseradish sauce

SUN-DRIED TOMATO NUT ROAST v n

Chopped walnuts, button mushrooms, sun-dried tomatoes & sunflower seeds. Vegan option available

TRIO OF ROASTS + 4

150 day grain-fed roast beef, pork fillet & roast chicken with pork, sage and onion stuffing & horseradish sauce

PAN-ROASTED PORK FILLET

Wrapped in Serrano ham, served with sage & onion stuffing and apple sauce.

DESSERTS

MANGO & PASSION FRUIT ETON MESS * v Mango sorbet, strawberries, crushed meringue, passion fruit coulis & Chantilly cream

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

CALLEBAUT WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE v Glazed white chocolate & vanilla custard, rippled

with raspberry coulis

TRIPLE CHOCOLATE BROWNIE v Served warm with chocolate flavoured sauce & salted caramel ice cream CHICKEN LIVER PÂTÉ * Clarified butter & pink peppercorns, toasted baguette & spiced plum chutney

CALAMARI FRITTI Paprika floured, pineapple scored squid, roasted garlic aioli & fresh lemon

GAMBAS AL PIL PIL + 1.50 King prawns pan-fried with garlic & chilli olive oil, served with toasted baguette

PAN ROASTED CHICKEN SUPRÊME * With pork, sage & onion stuffing, and cranberry sauce

ROAST LAMB RUMP + 4 Served pink with mint sauce

SIDES

ADD PIGS IN BLANKETS 5.25 ADD ROAST POTATOES v 4.25 ADD GRATIN DAUPHINOISE 5.25 ADD CAULIFLOWER CHEESE TO SHARE v 5.25

FRANGIPANE & RASPBERRY TART v n Served with vanilla ice cream & raspberry coulis Vegan option available

JUDE'S FARM ICE CREAM v Choice of 3 scoops of vanilla, chocolate, strawberry, honeycomb or salted caramel. Vegan option available

JUDE'S FARM SORBET ve Choice of 3 scoops of mango, raspberry or blood orange

TRIO OF DESSERTS * v + 2 Callebaut white chocolate & raspberry crème brûlée, mango & passion fruit Eton mess & chocolate brownie with salted caramel ice cream



DIETARY INFORMATION: Details regarding our food allergen and dietary information can be found on our main menu.