

Welcome to Ego

Special moments deserve unforgettable food. Our Celebration Menu brings together bold Mediterranean flavours and fresh seasonal ingredients
3 courses £34.95 per person. Includes a glass of prosecco

Starters

HONEY-GLAZED BAKED FETA[^] * v

Golden oven-baked feta topped with honey and walnuts in a spicy tomato sauce, with rosemary focaccia

GARLIC MUSHROOMS v

Sautéed chestnut, oyster and flat mushrooms in a roasted garlic, lemon & parsley cream, with warm rosemary focaccia. **Vegan option available**

Main Courses

MOROCCAN LAMB[^]

Slow-cooked spiced lamb with vegetables, fluffy couscous, pickled golden shallots, and flaked almonds, served with toasted pitta and house-made tzatziki

PAN-FRIED COD SUPRÊME *

Served on crushed new potatoes with peas, asparagus, dill and fresh mussels bound in a white wine & cream sauce

PAN-ROASTED CHICKEN SUPRÊME *

With pea & tarragon gnocchi, charred leeks and a wild mushroom & truffle sauce

DUO OF PORK *

Prosciutto-wrapped pork fillet & honey-glazed belly pork, with charred hispi cabbage, crisped pancetta, buttery pommes purée and a white wine & wholegrain mustard sauce

CHARGRILLED LAMB KÖFTAS

Merguez spiced lamb, served with charred carrot, orange & chickpea salad, house-made tzatziki and toasted pitta

DUCK LIVER PATE *

With a fig & honey chutney, rosemary focaccia and golden saffron shallots

SOUP DU JOUR v

With baked sourdough and Netherend salted butter

BAKED GNOCCHI * v

Oven-baked in a roasted garlic, tomato & smoked paprika sauce with charred Mediterranean-style vegetables. Finished with creamy mozzarella, whipped ricotta, and a crisp pangrattato topping.

Vegan option available

8oz SIRLOIN STEAK + 4.00

Chargrilled to your liking and served with confit tomato, grilled mushroom, crispy onion rings, dressed rocket and skin-on fries

8oz RUMP STEAK

Chargrilled to your liking and served with confit tomato, grilled mushroom, crispy onion rings, dressed rocket and skin-on fries

Add Peppercorn Sauce * 2.50

Add Wild Mushroom & Truffle Sauce * 2.50

Swap to Truffle & Grana Padano Fries + 2.00

Swap to Sweet Potato Fries + 2.00

Desserts

CLASSIC CRÈME BRÛLÉE v

Silky vanilla custard topped with a crisp caramelised sugar crust, served with amaretti biscuits

TRIPLE CHOCOLATE BROWNIE v

Served warm with chocolate flavoured sauce and luxury salted caramel ice cream

STICKY TOFFEE PUDDING v

Warm date sponge pudding with rich golden toffee sauce, served with luxury vanilla ice cream

LEMON TART v

Served with raspberry coulis and raspberry sorbet

APPLE, BLACKBERRY & GINGER CRUMBLE v

Served with luxury vanilla ice cream or custard.

Vegan option available

DIETARY INFORMATION

If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our menu descriptions do not include all ingredients or allergens.

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. ^ = this dish contains nuts. * = this dish contains alcohol. ~ = Paellas are not suitable for children.

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. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition is available online. All items are subject to availability. For parties of 8 or more, a discretionary 10% service charge will be added to the bill.



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INFORMATION

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egorestaurants.co.uk

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