

| Appetisers | | Sharing Boards | |
|---|-----------------------|---|------------------------|
| Andalucian Olives [v] Artisan Bread with Olive Oil and Balsamic Vinegar [v] | £2.95 | | £8.95 |
| Garlic Pizza Bread [v] Garlic & Tomato Pizza Bread [v] | £3.25 £3.45 | Spanish – for two to share Pan fried chorizo in red wine, Serrano ham, deep fried calamari, roasted garlic aioli, Andalucian olives and manchego shavings | £8.95 |
| Starters Calamari Fritti Deep fried calamari served with lemon, rocket and a | £4.95 aioli | Italian – for two to share Prosciutto crudo, Milano salami, buffalo mozzarella and cantaloupe melon | £8.95 |
| Soup du Jour [v] With fresh bread | £3.75 | SaladsGreek Salad [v] | £7.95 |
| Grilled Goats Cheese [v] On toasted brioche with caramelised red onions and a sultana and mango chutney | £4.75 | Feta cheese, tomatoes, black olives, cucumber, romain lettuce and red onion, drizzled with olive oil | |
| Bresaola Marinated and dried beef fillet served with rocket and parmesan shavings | £5.45 | Seared Tuna & Fennel Salad Chargrilled fresh tuna with fennel, romaine lettuce, ch and finished with a lemon dressing | £9.95 nicory |
| Gambas al Pil Pil Prawns sautéed with garlic, chilli & parsley served wi tomato rubbed bread | £5.95 ith | Pizza Margherita [v] | £6.75 |
| Fresh Asparagus [v] Warm asparagus sonred with Crana Padana shaving | £5.45 | Tomato, mozzarella and oregano | £0.73 |
| Warm asparagus served with Grana Padano shaving and olive oil | S | Rustica [v] Roasted vegetables, tomato and goats cheese | £8.25 |
| Moules Marinière Fresh mussels steamed with a garlic, shallot, white wand cream sauce | £5.75 pine | | £8.95 iokes |
| Chicken & Grapefruit Salad [n] Marinated chicken with grapefruit and pistachio nut | £4.75 | Pepperoni Piccante Pepperoni, mozzarella and fresh chillies | £9.25 |
| Oak Smoked Salmon and Clementines Served with a cress salad and a clementine dressing | £5.95 | Pollo Pesto [n] Chicken, roast peppers, red onions, pesto and mozzare | £9.45 ella |
| Chicken Liver & Rosemary Paté Served with toasted ciabatta & redcurrant chutney | £4.95 | Quattro Formaggi Mozzarella, dolcelatte, Grana Padano and goats cheese | £8.75 |
| Grilled Sardines Marinated and grilled sardines served with a baby le salad and lemon | £4.95 eaf | | |

£4.45

Insalata Caprese [v] [n]
Buffalo mozzarella, beef tomatoes, and basil leaves

with pesto and olive oil

Main Courses

| | Main Courses | | | |
|--|--|--|---|----------------------|
| | Chicken Schnitzel Chicken breast coated in breadcrumbs and herbs served with fennel coleslaw | £8.95 | Steak Frites 28 day aged 80z Sirloin steak with French fries 28 day aged 100z Rib-eye steak with French fries | £13.95 £15.95 |
| | Prawn and Chilli Linguine | £9.45 | (peppercorn, roasted shallot or dolcelatte sauce £1. | |
| | Prawns marinated in chilli and garlic served with lir pasta and finished with rocket | nguine | Pan Fried Sea Bass Pan fried sea bass fillets served with artichokes | £12.45 |
| | Greek Moussaka | £8.95 | and roasted cherry tomatoes | |
| | Lightly spiced lamb, tomatoes and aubergines topped with cheese sauce and parmesan | | Chicken Cacciatore | £8.95 |
| | | £10.45 | Roasted chicken breast with a red pepper, mushroo onion & tomato sauce | DITI, |
| Slow cooked, spiced lamb and moroccan vegetables served with spiced cous cous and a green pepper salsa | | Bouillabaise Classic Mediterranean fish stew made with calamar | £10.95 | |
| | Sweetcorn Frittatas [v] Served with an avocado, tomato and chilli salsa | £8.45 | mussels, red mullet and monkfish | Ι ί, |
| | | £10.95 | Whole Grilled Plaice Fresh whole grilled plaice served with a caper and herb butter | £11.95 |
| | Breaded Lamb Cutlets Pan fried breaded lamb cutlets served with a coriar and yoghurt dip | £9.95 nder | Tuscan Meatballs [n] In a rustic tomato sauce served with pappardelle p and parmesan shavings | £8.45 asta |
| | Basil, Pesto and Tomato Linguine [v] [n] Fresh basil and cherry tomatoes tossed in a pesto of | £7.95 tream | Mushroom Risotto [v] With rosemary, spinach and parmesan shavings | £7.95 |
| | sauce served over linguine | | Moroccan Vegetable Tajine [v] [n] | £7.95 |
| | Salmon Fishcakes Poached salmon and herb fishcakes served with Frefries, lemon mayonnaise and rocket | £8.95 ench | Spiced vegetable casserole served with cous cous, tzatziki and a pistachio crumb | |
| | | | | |

Sides

| Courgette Fritti | £3.25 | Buttered New Potatoes | £2.75 | Greek Salad | £3.25 |
|------------------|-------|---------------------------|-------|-----------------|-------|
| Mange Tout | £2.95 | Rocket and Parmesan Salad | £2.95 | Fennel Coleslaw | £2.95 |
| House Salad | £2.95 | Tomato and Onion Salad | £2.95 | French Fries | £2.75 |

| PRIX FIXE 2 courses £11.95 | 3 courses £13.95 Mon - Fri 4-7pm | Saturday 4-6pm Sunday all day |
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| Starters | Main Courses | Desserts |
| Soup du Jour [v] Calamari Fritti Grilled Goats Cheese [v] Chicken Liver & Rosemary Paté | Steak Frites (6oz 28 day aged sirloin) Chicken Cacciatore Salmon Fishcakes Mushroom Risotto [v] Basil, Pesto and Tomato Linguine [v] [n] | Tarte au Citron Classic Vanilla Crème Brûlée White Chocolate and Orange Panna Cotta |

Desserts Classic vanilla Crème Brûlée £4.25 Mascarpone and Vanilla Cheesecake [n] £4.95 Served with Chantilly cream and passion fruit syrup White Chocolate and Orange Panna Cotta £4.50 Served with a raspberry coulis Fruit and Berries £4.50 Served with dipping pots of chocolate, yoghurt and orange blossom honeu Tarte au Citron £4.45 A light tangy lemon tart served with orange creme fraiche Warm Chocolate Fondant £4.95 Served with vanilla ice cream (15 minutes cooking time) Tiramisu £4.95 Coffee, mascarpone and sponge pudding sprinkled with chocolate flakes Selection of Ice Cream £3.95 Served with fresh berries

| Mediterranean Cheese Board - for two to share | £8.25 |
|--|-------|
| Camembert, dolcelatte and manchego served with | |
| sultana and mango chutney and crackers | |
| (also available for 1 person for £5.75) | |

Dessert Sharing Plate [n] £8.95 Vanilla crème brûlée, tiramisu, vanilla cheesecake and tarte au citron with fresh fruit and chocolate ice

Coffees

| Fresh ground coffee | £1.95 |
|---------------------|-------|
| Espresso | £1.95 |
| Double Espresso | £2.25 |
| Cappuccino | £2.25 |
| Latte | £2.50 |
| Macchiato | £1.95 |
| Hot Chocolate | £2.50 |
| Tea | £1.75 |
| Herbal & Fruit Tea | £1.75 |
| | |

Liqueur Coffees

| French with Martell | £3.95 |
|-------------------------------|-------|
| Italian with Disaronno | £3.95 |
| Irish Cream with Baileys | £3.95 |
| Calypso with Tia Maria | £3.95 |
| Caribbean with Captain Morgan | £3.95 |
| Irish with Jameson | £3.95 |
| Seville with Cointreau | £3.95 |

Monday Special

2 courses and a bottle of house wine each for just £17.50 per person

[v] = suitable for vegetarians

[n] = contains nuts

cream

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.

Please inform our staff of any special dietary requirements.

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

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