

UNDER 10's

MAIN COURSES

PAN FRIED SEA BASS FILLET

Served with French fries or buttered new potatoes & peas or salad

ROAST CHICKEN BREAST

Served with French fries or buttered new potatoes & peas or salad

BREADED COD GOUJONS

Cod loin, breaded & served with French fries or buttered new potatoes & peas or salad

CHICKEN DIPPERS

Chicken breast, breaded & served with French fries or buttered new potatoes & peas or salad

SPAGHETTI OR PENNE PASTA (OR GLUTEN FREE FUSILLI) Served with your choice of bolognaise, carbonara or tomato sauce

> **MARGHERITA PIZZA** (v) Tomato & oregano with mozzarella & basil

DESSERTS

ICE CREAM

2 scoops of vanilla, chocolate, pistachio (n) or strawberry ice cream

RASPBERRY SORBET

2 scoops of raspberry sorbet

WARM CHOCOLATE BROWNIE (n)

Chocolate brownie served warm with chocolate fudge sauce & vanilla ice cream

PECAN PIE (n)

Warm crunchy pecans with a sweet sticky set syrup & vanilla ice cream

2 COURSES £9.95

FATHER'S DAY

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STARTERS

ROASTED VINE TOMATO & BASIL SOUP (v)

Served with fresh bread & butter

CHICKEN LIVER & ROSEMARY PÂTÉ

With clarified butter & pink peppercorns, toasted bread & Maria's chilli tomato marmalade

CHORIZO FRITO AL VINO

Chorizo pan fried in red wine with garlic, rosemary & thyme, served with toasted bread

AVOCADO & PRAWN COCKTAIL

Poached king prawns, avocado, piquillo peppers, cucumber & rocket with Marie Rose sauce

DIJON CHICKEN SALAD

Chargrilled chicken, pancetta & roasted red peppers served warm on mixed leaf with Dijon mustard yoghurt dressing

GRILLED GOAT'S CHEESE (v)

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

MAINS

IBERIAN BELLY PORK

Slow roast & honey glazed served with roasted new potatoes, parsnips & carrots with a red wine & thyme jus

PAN ROASTED SCOTTISH HAKE FILLET

Served with buttered samphire, crushed new potatoes with a tarragon white wine cream sauce

STEAK FRITES

6oz rump chargilled with skin-on-fries, dressed rocket, grilled vine plum tomato & peppercorn sauce (upgrade to 9oz Ribeye add £3.50)

PAN ROASTED CHICKEN SUPRÊME

Served with roasted new potatoes, parnsips & carrots with a wild mushroom & leek cream sauce

ROASTED SHALLOT & WILD MUSHROOM TART (v)

Served with a chive & lemon crème fraiche with dressed watercress

DESSERTS

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

CLASSIC CRÈME BRÛLÉE

Sugar glazed baked vanilla pod custard

SICILIAN LEMON TART

With Chantilly cream & raspberry coulis

BAKED VANILLA CHEESECAKE

With summer berry compote

3 COURSES £21.95



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All of our children's meals are cooked to order. We prepare everything ourselves using the freshest ingredients. That means that you can fill your little ego with healthy, delicious food just like yours!

(v) suitable for vegetarians (n) contains nuts