



AMBROSIA

Restaurant & Cocktail Bar

LUNCH MENU

SERVED MON - FRI

12pm - 5pm

2 courses £16.95

1 Glass of Prosecco £5.00

STARTERS

Soup of the Day

Served with homemade bread

Smoked Salmon & Avocado Tartar

Smoked salmon, avocado & buffalo mozzarella on a bed of rocket salad with balsamic dressing & Melba toast

Halloumi Taco (V)

Grilled halloumi, crushed avocado, red cabbage, salsa sauce on tortilla with dragon mayo

Spanish Prawn Pil Pil

Pan-seared shell off king prawns with garlic butter, fresh chillies, mixed peppers with spicy tomato sauce with crispy bread

Caprese Salad (V)

Fresh mozzarella & vine tomatoes on a bed of fresh rocket leaves dressed with aged balsamic dressing & basil sauce

Bang Bang Mango Prawns

Coated in Japanese breadcrumbs served with dragon mayo

Chargrilled Cyprus Halloumi (V)

Served on roasted peppers, courgettes, tomatoes & fresh rocket

Beetroot Tartar (V)

Oven roasted beetroot, mixed with natural yoghurt, tahini, virgin olives served with warm bread topped with caramelised walnuts served with focaccia bread

Zucchini Fritters (V)

Halloumi courgette fritters with spring onion & fresh herbs served with Greek minted yoghurt

Filo Parcels (V)

Puff pastry stuffed with Greek feta & ricotta cheese, finely chopped fresh mint & baby spinach with Ben's sweet chilli tartar

Shetland Mussels Marinere

White wine, chopped garlic & creamy tomato sauce & bread

Prime Meatballs

Hand crafted meatballs cooked in tomato sauce served with warm bread

Crispy Breaded Crab Claws (4pcs)

served with spicy mayo & baby rocket garnish

Yorkshire Pudding

Crispy Yorkshire Pudding topped with shredded beef in creamy mushroom sauce

DESSERTS

Please see the dessert menu Choose a dessert for £5

If you are allergic, please speak to a member of staff.

MAINS

Fillet of Sea Bass

Served with creamy mash potato and red chimichurri sauce

Seafood Linguine

Pacific Tiger King Prawns, Shetland mussels mixed seafood. Cooked in garlic olive oil, white wine & creamy tomato sauce

Pappardelle Polpettine

Homemade Prime Lamb Meatballs with Napoli tomato sauce and basil

Risotto Porcini with Parmesan Tartufo (V)

Dried Italian Porcini mushrooms, chopped shallots, creamy black truffle sauce and grated grana padano parmesan

Chef's Iskender Grill

Chargrilled chicken skewer served on a bed of crispy croutons finished with spicy tomato, Greek yoghurt & roasted peppers

Organic Corn-fed Chicken Skewer

Chargrilled tender cubes of chicken. Served with house rice and mix baby leaves

Skewered Lamb Adana Iskender

Mix herbs blended with minced lamb premium beef grilled over charcoal. Served with croutons & spicy tomato sauce

Pappardelle Con Funghi with Black Truffle (V)

Pappardelle pasta with creamy black truffle mushroom parmesan sauce

8oz Rib Eye Steak Served with French fries

Baby Octopus Linguine

Pan seared baby octopus, olives, cherry, tomatoes and baby spinach in garlic Napoli sauce

Ambrosia Salad (V)

Honey glazed goat cheese on a bed of wild mixed leaves, ripe avocado, caramelized walnuts, sun dry tomatoes, beetroot tartar and finished with vinaigrette balsamic dressing

Chicken Caesar Salad

Sliced grilled chicken on a bed of mixed leaves iceberg salad, served with Parmesan Shavings, house caesar dressing Croutons

Grilled Chicken Burger

Served with French fries