

WELCOME TO AMBROSIA



At Ambrosia, our name reflects the harmony of three distinct culinary traditions brought together by two passionate chefs. Chef Serdar and Chef Junior, a father-and-son team, proudly run this family business, combining their heritage and expertise to offer a dining experience that celebrates Italian, Mediterranean, and British cuisine — right here in the heart of the UK.

Our menu is thoughtfully curated to showcase authentic recipes, fresh ingredients, and the rich flavours that define each of these cultures. All our dishes are cooked à la minute to ensure the highest quality and freshness, so they may take a little longer to prepare.

Thank you for choosing Ambrosia — we are delighted to have you as our guest.

Chef Serdar & Chef Junior



2-3 COURSE LUNCH MENU SERVING MON-FRI

12-5PM

**SUNDAY ROAST SERVING ALL DAY ON
SUNDAYS**

BRUNCH MENU SERVING FRI-SAT-SUN



SEAFOOD BOIL

SEAFOOD BOIL - MINIMUM 2 PEOPLE

£34.95PP

WHATS INCLUDED-

HEAD ON PRAWNS 20 PCS

SNOW CRAB 5 LEGS

CLAMS 20 PCS

BLACK MUSSELS 20 PCS

NEW ZEALAND MUSSELS 6 PCS

GRILLED CORNS 4 PCS

ADD EXTRA

WHOLE BROWN CRAB £24.95

WHOLE KING LOBSTER £44.95

ADD EXTRA SAUCE

SIGNATURE CEYLON £1.95

GARLIC BUTTER £1.95

CAJUN £1.95

ADD EXTRA SIDES FROM OUR SIDE SECTION



Food Allergens : All our food contains traces of nuts and dairy. If you have an allergy let us know before ordering.



STARTERS

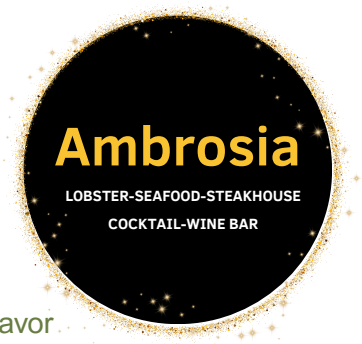
Recomended to order few to share

SOUP OF THE DAY Served with sourdough toast	£7.95	TIGER PRAWNS HEAD ON 4 pcs, seared with garlic butter cherry tomatoes, chilli	£11.95
HONEY GLAZED GOAT CHEESE V Served with walnuts ,beetroot, house dressing	£9.50	BEEF CROQUETTES short rib beef with bbq sauce	£9.95
GRILLED HALLOUMI CHEESE V Served with roasted pepper, sundried tomatoes & sliced cucumber,fig jam	£7.95	AMBROSIA SHREDED STEAK Thin cut rib eye steak grilled served with red onion	£9.95
AUBERGINE SAKSUKA V VE Pan-fried aubergine and charleston peppers with onions, simmered in a rich garlic tomato sauce, focaccia bread.	£7.50	TRUFFLE MUSHROOM ARANCINI V Served with truffle mayo dip , grated parmesan,rocket	£8.90
MUHAMMARA MEZE V VE Traditional roasted red pepper dip with chopped walnuts, breadcrumbs, pomegranate, molasses, garlic, cumin, and olive oil, focaccia bread.	£7.50	WILD CRAB SALAD With avocado, mango , cucumber , cherry tomato salsa and vinaigrette dressing	£9.90
FILO PARCELS V Cigar shaped filo pastries filled with feta cheese served with sweet chilli sauce	£8.50	SALMON AVOCADO SALAD Smoked salmon, mozzarella , cherry tomatoes balsamic glaze	£8.90
ROASTED BEETROOT DIP V VE blend of roasted beetroot, tahini, roasted garlic, lemon juice&olive oil,nigella seeds&focaccia bread.	£7.50	CRISPY CALAMARI Served with tartare sauce	£9.95
QUINOA&SWEET POTATO FRITTERS V with dill yogurt	£7.95	BLOODY MARY MUSSELS In spicy bloody mary sauce	£9.95
QUINOA MANGO SALAD V Avocado, salsa , cucumber, apple, chopped tomato, red pepper, french dressing	£8.95	KING SCALLOPS WITH CAVIAR Served with roasted cauliflower puree & caviar	£12.95
CRAB BRUSCHETTA Sourdough garlic bread,red onion, cherry tomatoes, basil pesto,crab meat	£9.95	CHARGRILLED OCTOPUS With pickled fennel and Veracruz sauce	£13.95
BRUSCHETTA STRACCIATELLA V Sourdough garlic toasted bread,red onion, stracciatella cheese,tomatoes,basil pesto	£7.95	BANG BANG MANGO PRAWNS Served with spicy mayo	£8.95
MEDITERANEAN DIPS (TO SHARE) V Chickpeas hummus, saksuka, beetroot dip, smoked pepper dip, filo parcels, grilled halloumi with homemade focaccia bread	£15.95	SEAFOOD PLATE (FOR 2-3 PEOPLE) Calamari, 3 tiger prawns, grilled octopus,prawn cocktail,mango prawns, tempura seabass,tartar sauce & sweet chili dip	£35.95
		GRILLED SEAFOOD PLATE (FOR 2-3 PEOPLE) Grilled red bream, monkfish, seabass, wild calamari rings ,tiger prawns, octopus all perfectly grilled with herbed garlic butter	£40.95

Main Salads

CHICKEN CAESAR grilled chicken,iceberg salad,baby gem, croutons,caesar dressing	£14.95	GRILLED SEA BASS SALAD Baby gem rocket,boiled eggs,cherry tomatoes, sour cabbage, anchovies, house dressing	£16.95
PEACH BURRATA SALAD V Tomatoes with roasted pine nuts,rocket,balsamic, basil&pesto	£15.95	AMBROSIA SALAD V Honey Glazed Goat cheese on a bed of wild mixed leaves,ripe avocado, caramelized walnuts, sun dry tomatoes, beetroot and finished with vinaigrette balsamic dressing	£15.95

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Chargrills

All our meat is the best quality cooked over a charcoal to give even better flavor.

GRILLED BBQ GLAZED LAMB RUMP Fine beans, red wine jus, creamy mash	£25.95
ORGANIC CHICKEN SKEWER served with rice, mix salad	£18.95
PAPA BEEF SKEWER served with rice, mix salad	£19.95
SLOW COOKED SHORT RIBS 24 hour slow cooked, with creamy mash&red wine jus, fine beans	£24.95
CHEF'S SPECIAL RACK OF LAMB Dipped in crushed pistachio ,creamy mash, fine beans,rosmmary infused jus	£27.95
CHEF'S FAVOURITE ADANA ISKENDER Minced lamb served on a bed of crunchy croutons with spicy house sauce, finished with greek yoghurt roasted pepper	£17.95
MIXED GRILL Organic chicken & beef skewers, adana lamb kebab skewer, best end lamb chop rice and mix salad	£26.95



Grilled Seafood

FILLETS OF WILD SEA BASS Served with creamy mash, seasoned veg	£22.95
WILD SEA BASS WHOLE Served with roast potatoes & seasoned veg	£22.95
CEYLON MONKFISH CURRY Coconut Monkfish curry, crispy shallots, new potatoes, rice, fine beans	£24.95
MIXED SEAFOOD SKEWER CHARGRILLED Skewered grilled red bream, monkfish, large pacific tiger prawns, wild octopus, Served with skin on chips & mix leafs salad	£24.95
SPICY MIXED SEAFOOD Pan seared tiger prawns, red bream, monkfish & sea bass cooked with garlic butter in spicy napoli sauce served with skinny fries	£20.95
FILLETS OF RED BREAM Served spicy Veracruz sauce and roast potato	£22.95
GRILLED ATLANTIC OCTOPUS Served with skin on fries,with pickled fennel and Veracruz sauce	£25.00
PACIFIC BLACK TIGER PRAWNS 7pcs pan seared with the garlic butter, chilli, cherry tomatoes, soya sauce, comes with skin on fries&	£21.95





KING LOBSTERS



Check availability you can have lobster either grilled or truffle thermidor sauce

WHOLE GRILLED LOBSTER 650 GR

£45.95

Seasoned with garlic butter sprinkle of cracked black pepper & sea salt served skin on fries

HALF GRILLED LOBSTER

£27.95

Seasoned with garlic butter sprinkle of cracked black pepper & sea salt served with Truffle Parmesan cheese fries

TRUFFLE THERMIDOR LOBSTER

Half 27.95 Whole £44.95

baked in oven with melted served with truffle parmesan fries

AMBROSIA LOBSTER

£27.95

Pan seared lobster meat with garlic butter, cherry tomatoes, asparagus, wild mushrooms, tender broccoli in ambrosia sauce served in lobster shell with skin on fries on the side

SURF AND TURF

£44.90

21-day dry aged 270gr Scotch rib eye steak, half grilled lobster & skin on fries

STEAKS&BIG CUTS

All our scotch steaks are 28 days dry aged
Seasoned with sea salt&black pepper & fries
Add your extra favourite side to complete steak

RIB-EYE STEAK 280 g	£32.95
FILLET STEAK 250 g	£34.95
SCOTCH CHATEAUBRIAND	Market Price
(600 G To share for 2)	
TOMAHAWK (Cowboy steak)	Market Price
(To share for 2) 1.3 KG	
WHOLE RACK OF LAMB	Market Price
(To share for 2) 1.2 KG	

STEAKS SAUCES

£2.50

MUSHROOM SAUCE
TRUFFLE MAYO
BEARNAISE
PEPPERCORN
DRAGON MAYO
ARGENTINE CHIMICHURRI
RED WINE JUS
LEMON TARAGON MAYO

SIDES

add your favourite sides

CREAMY MASH POTATOES	£4.00	SWEET POTATO FRIES	£5.95
ROASTED POTATOES	£4.00	TRUFFLE FRIES	£5.95
TOMATO RED ONION SALAD	£5.00	TRUFFLE CREAMY MASH	£5.95
CREAMED SPINACH	£5.00	MIXED SALAD	£3.95
SIDE RICE	£3.50	FINE BEANS	£4.50
FRIES	£3.95	BREAD BASKET	£5.50
GRILLED ASPARAGUS WITH SESAME	£5.50	GARLIC MUSHROOM	
		TRUFFLE MAC&CHEESE	£7.95

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PREMIUM BURGERS

Please note all our burgers 200g served in a Brioche Bun, dill pickles, caramelized onions, baby gem leaves & skin on fries

ANGUS BURGER

£17.95

With Lemon Tarragon Mayo smoked cheddar cheese

GRILLED CHICKEN BURGER

£16.95

Served with smoked cheddar caramelized onion mango chutney&dragon mayo.

TRUFFLE PREMIUM BEEF BURGER

£18.95

Black Truffle Mayo, roast portabella mushroom & smoked cheddar

HALF KING LOBSTER & BURGER

£35.95

Half a king lobster with prime beef cheesy burger Served with fries

TRUFFLE HALLOUMI &

£15.95

AVOCADO BURGER ✓

Grilled halloumi, smashed avocado, quinoa, sweet potato fritters, truffle mayo

PASTA&RISOTTO

OCTOPUS&PRAWN LINGUINE

£22.95

baby spinach, fine beans cherry tomatoes, creamy tomato sauce

TAGLIATELLE ALFREDO

£15.95

Grilled chicken creamy mushroom spinach parmesan sauce

KING SCALLOPS&PRAWN LINGUINE

£18.95

With white wine garlic lemon butter sauce , chilli,fresh parsley and courgettes

LOBSTER RAVIOLI

£17.95

Fresh pasta filled with fresh lobster meat served in creamy truffle Parmesan cheese sauce spinach & fine beans

SEAFOOD LINGUINE

£18.95

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

PUMKIN RAVIOLI ✓

£15.95

Fresh pasta filled with pumkin served in creamy Parmesan cheese sauce spinach & fine beans

HALF LOBSTER & PRAWN LINGUINE

£30.95

Half Lobster & Shell off Prawns with, chilli garlic , cherry tomatoes fine beans cooked with lobster bisque sauce

TIGER PRAWNS LINGUINE

£18.95

baby spinach, fine beans cherry tomatoes, creamy tomato sauce

TRUFFLE MUSHROOM RISOTTO ✓

£15.95

Pan seared mix forest mushrooms, chopped shallots, creamy black truffle sauce and grated grana padano parmesan cheese

BEEF STEAK TAGLIATELLE

£17.95

Pan seared beef strips with mushrooms cooked in Napoli sauce , veal jus topped with stracciatella

CRAB & CRAYFISH LINGUINE ✓

£21.95

With lemon garlic butter sauce,chilli,cherry tomatoes

CREAMY PEA RISOTTO ✓

£15.95

With asparagus and parmesan cheese

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