



AMBROSIA

RESTAURANT & COCKTAIL BAR

LUNCH MENU

MONDAY – FRIDAY

12PM – 5PM

2 COURSES £18.95

3 COURSES £24.95



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



AUBERGINE SAKSUKA V

Pan-fried aubergine and charleston peppers with onions, simmered in a rich garlic tomato sauce, focaccia bread.



MUHAMMARA MEZE V

Traditional roasted red pepper dip with chopped walnuts, breadcrumbs, pomegranate, molasses, garlic, cumin, and olive oil, focaccia bread.



ROASTED BEETROOT DIP V

Blend of roasted beetroot, Greek yogurt, tahini, roasted garlic, lemon juice & olive oil, nigella seeds & focaccia bread.



SPANISH PRAWN PIL PIL

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



TRICOLORE SALAD V

Sliced fresh mozzarella, tomato and avocado on a bed of rocket salad with basil pesto and balsamic glaze.



QUINOA FRITTERS V

Crispy quinoa fritters served with dill yogurt.



QUINOA MANGO SALAD V

Avocado, salsa, cucumber, apple, chopped tomato, red pepper, french dressing.



PRIME MEATBALLS

Hand crafted meatballs cooked in tomato sauce served with warm bread.



MUSSELS IN CREAMY TOMATO SAUCE



FILO PARCELS V

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

DESSERTS

PLEASE ASK YOUR SERVER
FOR THE DESSERT MENU

MAINS



FILLET OF SEA BASS

Served with creamy mash potato, mixed vegetables, cherry tomatoes and lemon butter sauce



SEAFOOD LINGUINE

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



MEATBALLS LINGUINE

Homemade Prime Beef Meatballs with Napoli tomato sauce and basil



CREAMY PEAS RISOTTO V

Creamy risotto with peas, asparagus & Parmesan cheese



TAGLIATELLE MEATBALLS

Homemade Prime Beef Meatballs in rich tomato sauce, finished with fresh basil & Parmesan



TAGLIATELLE ALFREDO

Grilled chicken, creamy mushroom spinach Parmesan sauce



TAGLIATELLE CON FUNGI WITH BLACK TRUFFLE V

Tagliatelle pasta with mixed wild mushrooms finished with black truffle oil & 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



DAILY BEEF STEAK

Served with French fries



PUMPKIN RAVIOLI

Fresh pasta filled with pumpkin, served in creamy truffle Parmesan cheese sauce spinach & asparagus



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



CHICKEN BURGER

Grilled chicken breast, mango chutney, cheddar cheese, sliced red onion, tomato, pickle and baby gem. Served with French fries



IF YOU ARE ALLERGIC, PLEASE SPEAK TO A MEMBER OF STAFF.

