



# AMBROSIA

## Restaurant & Cocktail Bar

**SET DINNER MENU**  
**2 courses £22.95**  
**Glass of Prosecco £4.95**

### STARTERS

#### Soup of the Day

Served with homemade bread

#### Garlic Bread Cheese with Olives (V)

#### Chargrilled Cyprus Halloumi (V)

Served on roasted peppers, red cabbage, cucumber and fig jam

#### Prawn Tacos

Crispy prawn, crushed avocado, red cabbage, salsa sauce on tortilla with dragon mayo

#### Diamond Prawns

Tail on prawns coated in bamboo charcoal breadcrumb served on avocado puree with dragon mayo

#### 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

#### Smoked Salmon & Avocado Tartar

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

#### Drunken Calamari

Crispy fresh squid marinated in Vodka and Peroni beer. Served with tartar sauce

#### Shetland Mussels Marinere

White wine, chopped garlic & creamy tomato sauce & bread

#### Classic Prawn Cocktail

Baby gem with Rose Marie sauce

#### Homemade Crispy Duck Rolls

3 homemade spring duck rolls served with sweet chilli tartar

#### 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

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

#### Yorkshire Pudding

Crispy Yorkshire Pudding topped with shredded beef in creamy mushroom sauce

### MAINS

#### Organic Corn-fed Chicken Skewer

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

#### House Iskender Grill

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

#### House Seasoned Skewed Adana

Mixed herbs blended with minced lamb & premium beef. Grilled over charcoal. Served with house rice & shepherd's salad

#### Angus Burger

Served medium in a brioche bun, dill pickles, vine tomatoes, red onions & thick hand cut chips with lemon Tarragon mayo, mature cheddar cheese

#### Truffle Veggie Burger (V)

With black truffle mayo, roast portobello mushroom, zucchini fritters & halloumi cheese

#### Risotto Porcini with Parmesan Tartufo (V)

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

#### Seafood Linguine

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

#### Pumpkin Ravioli (V)

Fresh pasta filled with organic pumpkin served with creamy basilica Napoli sauce and baby spinach

#### Chargrilled Fillet of Wild Sea Bass

Served with creamy mash potato and red chimichurri 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

#### Adana Iskender Kebab

Minced prime lamb with herbs served with on a bed of croutons spicy tomato sauce with Greek yoghurt and roasted peppers

#### White Crab Pappardelle

White crab meat in Italian tomato sauce fresh basilica, herbs, cherry tomatoes, wild asparagus

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