

Happy Valentine's Menu

3 Courses and a glass of prosecco on arrival £35pp

♡ Starters ♡

Soup of the Day

Served with homemade bread

Fresh Drunken Calamari

Wild crispy calamari in Peroni served with tartar sauce

Shetland Mussels Mariniere

White wine, chopped garlic & creamy tomato sauce with bread

Chargrilled Halloumi (V)

Served on roasted peppers, courgettes, tomatoes & fresh rocket

Filo Parcels (V)

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

Honey Glazed Goat Cheese (V)

Served on a bed of mixed leaves, beetroot tartar & caramelised walnuts

Mediterranean Baby Prawn Pot

Baby prawns sautéed with wild mushrooms, Carliston peppers, chopped shallots, garlic white wine tomato sauce, baked in oven with mozzarella cheese and served with focaccia bread

Crab Bruschetta

Oven-baked garlic rubbed focaccia bread served with Italian bruschetta salsa and fresh crab meat.

♡ Desserts ♡

Raspberry Valentine Heart

Chocolate Fondant

Raspberry Panna Cotta

♡ Mains ♡

Organic corn-fed Chicken Skewer

Chargrilled tender cubes chicken served with house rice and mixed baby leaves

House Iskender Grill

Tender cut cubes best end lamb, chicken cutlet served on a bed of crunchy croutons with spicy house tomato sauce, finished with gourmet yoghurt roasted pepper

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

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

28-days Dry Aged Rib-Eye Steak

Simply seasoned with sea-salt and cracked black pepper served with handcut chips, tenderstem broccoli & cherry tomatoes

Seafood Linguine

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

Lobster Ravioli

Fresh pasta filled with fresh lobster meat served in creamy truffle parmesan cheese sauce and broccoli

Risotto Porcini with Parmesan Tartufo (V)

Dried Italian Porcini mushrooms, chopped shallots, creamy black truffle sauce and grated garana Padano parmesan

Pumpkin Ravioli

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

Chargrilled Halibut

Served with creamy veggi mashed potato topped with fresh tomato caper salsa

Japanese Miso Salmon

Served with veggi mash potato with a sprinkle of sesame seeds

AMBROSIA
Restaurant & Cocktail Bar