



MAIN MENU

Winter 2020

Available 12pm to 9pm Daily

If you have any dietary requirements or need specific allergen advice, please ask your server

BEFORES

PISTOU OLIVES & FETA

Green Beldi & Kalamata with Chili, Garlic, Cumin, Feta Cheese ~ 5.95

CHEF'S TRIO of HUMMUS

Crudites & Warm Pitta Bread ~ 5.95

WARM ARTISAN BREAD

Sun Dried Tomato Pesto, Alioli, Extra Virgin Olive Oil & Aged Balsamic ~ 4.95

STARTERS

PAN SEARED CORNISH KING SCALLOPS

Chorizo Purée, Butternut Squash Velouté, Confit New Forest Wild Mushrooms & Basil Oil ~ 12.50

CRISPY SALT & PEPPER SQUID RINGS

Red Chilli, Spring Onion, Cucumber Mint Salad & Citrus Alioli Dip ~ 7.95

HANDMADE LOCH DUART SALMON FISHCAKE

Steamed Asparagus & Creamy Watercress Sauce ~ 8.95

SALISBURY GOAT'S CHEESE THREE WAYS

Tempura Fried, Peppered Log, Panna Cotta, Finely Sliced Beetroot, Toasted Artisan Bread, Aged Balsamic & Honey Dressing ~ 10.50

SEAFOOD & CORN CHOWDER SOUP

Clam meat, Mussel meat, King Prawns, Warm Artisan Garlic Bread ~ 7.25

VEGAN BEETROOT TARTARE & AVOCADO GUACAMOLE

Cashew & Crispy Apple Salad, Vegan Avocado Buttermilk & Toasted Artisan Bread ~ 7.95

SMOKED BLANDFORD CHICKEN LIVER PATÉ

Cranberry Jam, Crispy Vegetable Ribbons & Toasted Artisan Bread ~ 8.95

MAINS

VENTANA SIGNATURE VARIATIONS OF DORSET LAMB

Braised Lamb Shepherd's Pie, Rump of Lamb Hotpot, Lamb & Mint Toad in the Hole, Crushed Pea Purée & Roast Beetroot ~ 22.95

ROASTED FREE RANGE HAMPSHIRE CHICKEN BREAST

Parsnip Purée, Grilled Cauliflower, Confit New Forest Wild Mushrooms, Sautéed Winter Kale & Honey & Whole Grain Creamy Mustard Sauce ~ 18.95

GRILLED LOCH DUART SALMON STEAK & HONEY ORANGE GLAZE

Steamed Romanesque Cauliflower & Asparagus, Herb Crushed New Potatoes, Carrot & Ginger Mash ~ 17.95

8oz FILLET STEAK or 8oz PREMIUM AGED SIRLOIN

Grilled Asparagus, Roasted Vine Cherry Tomatoes & Triple Cooked Chips ~ 29.95

Sauces to Accompany

Choose from Either:

Pink Peppercorn | Isle of Wight Blue Cheese | Honey & Mustard Creamy Sauce

BUTTERNUT SQUASH, CAULIFLOWER & COCONUT RED CURRY

Red Peppers, Chickpeas, Baby Spinach, Coconut Rice, Fresh Coriander, Red Onion & Green Chillies ~ 16.50

With Diced Free Range Hampshire Chicken ~ 17.95

With King Prawns ~ 18.95

AUBERGINE & RED LENTILS VEGAN TAGINE

Butternut Squash, Courgettes, Dates, Apricot & Sultana, Lemon & Pomegranate Couscous & Pitta Bread ~ 16.50

DORSET ALE BATTERED HAKE FILLET

Triple Cooked Chips, Crushed Garden Pea Purée, Tartare Sauce & Charred Lemon ~ 17.95

OVEN BAKED CLASSIC FISHERMAN'S PIE

Hake, Salmon, Smoked Haddock with a Shallot Parsley & Egg. Veloute, Creamed Potato Puree & Wookey Hole. Cheddar Cheese Topping, Served with Baby Carrots & Steamed Broccoli ~ 16.95

SLOW ROASTED BLANDFORD PORK BELLY

Apple Purée, Steamed Romanesque Cauliflower, Crispy Black Pudding Crumble, Crushed Purple Potatoes, Mushrooms & Guinness Gravy ~ 18.95

WARM GOAT CHEESE SALAD

Mixed Leaves, Toasted Walnuts & Pistachios, Sultanas, Avocado, Granny Smith Apple, Cherry Tomatoes, Red Onion Shavings & Honey Balsamic Dressing ~ 15.95

TRADITIONAL ROAST TURKEY

Pigs in Blankets, Apricot & Chestnut Stuffing, Chef's Gravy, Crispy Roast Potatoes, Seasonal Vegetables ~ 18.95

SIDES

SEASONAL MIXED LEAVES ~ 3.50

RUSTIC CHUNKY CHIPS ~ 4.95 SWEET

POTATO FRIES ~ 4.95

HERB CRUSHED NEW POTATOES ~ 4.95

SAUTÉED WINTER KALE & TOASTED PINE NUTS ~ 4.50

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