



# MAIN MENU

SPRING/SUMMER 2021

Served 12.00-21.00 hrs (22.00hrs Friday & Saturday)

If you have any dietary requirements or need specific allergen advice please ask your server  
10% Service charge will be added to the final bill

## WHILE YOU WAIT

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### PISTOU OLIVES & FETA

Green Beldi & Purple Coquillos with Chilli, Feta, Garlic & Cumin ~ 5.95

### CHEF'S TRIO OF HUMMUS

Crudites & Chef's Pitta Bread ~ 6.95

### WARM ARTISAN BREAD

Harissa, Aioli, Extra Virgin Olive Oil & Aged Balsamic ~ 5.95

## STARTERS

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### PAN SEARED CORNISH KING SCALLOPS

Sweetcorn Purée, Baby Corn, Cherry Tomatoes, Basil Pesto, Crispy Parma Ham ~ 12.95

### CRISPY SALT & PEPPER SQUID RINGS

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

### HANDMADE SALMON FISHCAKE

Steamed Asparagus & Creamy Watercress Sauce ~ 8.95

### CRISPY DUCK, BEAN SHOOTS & WATERCRESS

Red Radish, Spring Onion, Micro Coriander Leaves, Sweet Chilli, Soy & Sesame Dressing ~ 8.95

## FROM THE GARDEN

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### CALIFORNIA COBB SALAD

Shredded Freedom Farm Chicken, Iceberg Lettuce, Crispy Smoked Bacon, Cherry Tomatoes, Isle of Wight Blue, Avocado, Free Range Boiled Egg & Isle of Wight Blue Cheese Dressing ~ 16.95

### CAESAR SALAD

Crispy Bacon, Iceberg Lettuce, Crispy Croutons, Cherry Tomatoes, Anchovies, Parmesan Shavings, Caesar Dressing ~ 14.95

**With Grilled Freedom Farm Chicken Breast ~ 17.95**

### POOLE BAY ROCK OYSTERS

Shallot & Merlot Vinegar, Red & Green Tabasco  
Harvested from Brownsea Island's old Sandbanks Ferry

**Half Dozen ~ 16.95**

**Three ~ 8.95**

**Each ~ 3.25**

### HANDMADE BLANDFORD HAM-HOCK TERRINE

Artisan Bread, Mango & Pineapple Salsa ~ 10.95

### PAN GRILLED HONEY GLAZED HALLOUMI

Cherry Tomatoes, Little Gem Lettuce, Cucumber, Red Onion & Lemon Honey Dressing ~ 9.95

### VEGAN SAFFRON ARANCINI

Plant-based Cheddar Cheese, Crispy Basil Leaves & Roasted Red Pepper Sauce ~ 8.95

### CHEF'S SOUP OF THE DAY

Warm Artisan Bread ~ 6.95

### YELLOWFIN SEARED TUNA NIÇOISE

Chargrilled Yellowfin Tuna, Boiled Green Beans, Boiled New Potatoes, Pistou Beldi & Kalamata Olives, Shaved Red Onion, Basil & Lemon Oil ~ 17.95

### VENTANA'S SUPERFOOD SALAD

Quinoa-based Salad, Broccoli, Soya Beans, Avocado, Spinach, Kale, Boiled Sweet Potatoes, Pomegranate, Dorset Pumpkin Seeds, Citrus Dressing ~ 14.95

**With Poached Salmon ~ 17.95**

**With Grilled Freedom Farm Chicken Breast ~ 16.95**

## MAIN DISHES

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### GRILLED DORSET LAMB CHOPS & CHIMICHURRI

Herb Crushed New Potatoes, Steamed Asparagus & Tenderstem Broccoli, Chimichurri Sauce ~ 20.95

### ROASTED GRESSINGHAM DUCK BREAST

Carrot & Orange Mash, Chargrilled Red Chicory, Fregola with Mushroom Risotto, Pomegranate Reduction ~ 22.50

### FREEDOM FARM CHICKEN SATAY SKEWERS

Served with Sticky Coconut Rice, Peppers, Red Onions, Cherry Tomatoes, Mango & Pineapple Salsa ~ 18.95

### VENTANA PRIME GRILLED STEAKS

Served with Steamed Asparagus, Roasted Vine Cherry Tomatoes & Gourmet Chips

**8oz Sirloin ~ 28.50    8oz Fillet ~ 29.95    14oz T-Bone ~ 32.95**

#### Sauces to accompany, choose from:

Pink Peppercorn | Creamy Dijon Mustard | New Forest Mushrooms | Stilton Blue Cheese

### VENTANA'S SIZZLING SURF & TURF

Thin Sliced Sirloin Steak, King Prawns, Peppers, Green Onions, Asparagus, Rustic Chunky Fries, Red Wine Sauce ~ 19.95

### KING PRAWN, CORNISH SCALLOPS & SMOKED STREAKY BACON LINGUINI

Garden Peas, Cherry Tomatoes, Asparagus, Chili & Garlic Creamy Sauce ~ 20.95

### STEAMED CORNISH ROPE GROWN MUSSELS

With Ginger, Chilli & Garlic Creamy Sauce, Charred Lemon & Rustic Chef's Bread ~ 17.95

### DORSET ALE BATTERED ATLANTIC COD FILLET

Rustic Chunky Fries, Crushed Garden Pea Purée & Charred Lemon ~ 17.95

### MISO & MAPLE GLAZED SALMON FILLET

Edamame & Wasabi Purée, Boiled Baby Carrots & Baby Beetroots ~ 19.95

### HANDMADE SALMON FISH CAKES

Steamed Asparagus & Creamy Watercress Sauce ~ 16.95

### OVEN BAKED CLASSIC FISHERMAN'S PIE

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

### ROASTED PROVENÇAL VEGETABLE LASAGNE

Grilled Camembert, Basil Pesto & Crispy Leeks ~ 16.95

### VEGAN GARDEN PEA ASPARAGUS, LEEK & LEMON RISOTTO

Baby Spinach, Vegan Cheese & Cherry Tomatoes ~ 16.95

## FOR THE SIDE

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**RUSTIC CHUNKY CHIPS ~ 4.95**

**SWEET POTATO FRIES ~ 4.95**

**HERB CRUSHED BABY NEW POTATOES ~ 4.95**

**CHIVES MASH POTATO ~ 4.50**

**SEASONAL MIXED LEAVES ~ 3.50**

**TENDERSTEM STEAMED BROCCOLI ~ 4.50**

**SAUTÉED KALE ~ 4.50**

**MISO GLAZED BABY CARROTS ~ 3.95**