



MENU

SERVED 12.00-21.00 HRS
(TILL 22.00 HRS 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

WARM ARTISAN BREAD

Harissa, Aioli, Extra Virgin Olive Oil ~ 5.95

PISTOU OLIVES & FETA

Green Beldi, Purple Coquillos, Chilli, Garlic, Cumin ~ 5.95

POOLE BAY ROCK OYSTERS

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

Half Dozen ~ 17.95 Three ~ 8.95

STARTERS

DEVON CRAB MEAT & SWEETCORN CHOWDER

Fresh Herbs ~ 8.95

PAN FRIED CORNISH KING SCALLOPS

Rocket & Almond Pesto, Crispy Pancetta ~ 13.25

HANDMADE LOCH DUART SALMON FISH CAKE

Wilted Spinach, Sorrel Sauce ~ 9.25

CHARGRILLED HONEY GLAZED HALLOUMI

Sweet Garden Pea Purée, Roasted Red Pepper Relish,
Toasted Almonds ~ 9.00

SAFFRON ARANCINI

Plant Based Cheddar, Roasted Pepper Coulis, Crispy Basil ~ 8.95

HAND MADE BLANDFORD HAM HOCK TERRINE

English Piccalilli, Cocktail Gherkins, Sourdough Toast ~ 8.25

CRISPY DUCK, BEAN SHOOTS & WILD ROCKET

White Radish, Green Onion, Micro Coriander Leaves,
Soy & Sesame Dressing ~ 8.95

CRISPY SALT & PEPPER SQUID RINGS

Red Chilli, Spring Onion & Cucumber Salad, Citrus & Mint Dressing ~ 8.50

MAIN DISHES

BRAISED ENGLISH LAMB SHANK

Steamed Tenderstem Broccoli, Thyme Potato Purée, Charred Shallot,
Roasted Garlic Jus ~ 22.95

VENTANA ROASTED GRESSINGHAM DUCK BREAST

Fondant Potato, Sautéed Savoy Cabbage, Pancetta, Balsamic Glazed Cherry
Vine Tomatoes, Redcurrant & Thyme Jus ~ 23.95

BALLOTINE OF HAMPSHIRE CORN FED CHICKEN BREAST

Stuffed with Isle of Wight Blue Cheese, Steamed Wild Rice, Tenderstem
Sprouting Broccoli, Seasonal Wild Mushroom Velouté ~ 19.25

ROASTED PROVENCAL VEGETABLE OPEN LASAGNE

Grilled Baby Camembert, Coriander Pesto, Charred Grelot Onions ~ 19.50

SEASONAL WILD MUSHROOM & BUTTERNUT SQUASH RISOTTO

Toasted Pumpkin Seeds, Parmesan, Saffron Shards ~ 17.95

CALIFORNIA COBB SALAD

Leaves, Crispy Smoked Bacon, Shredded Free Range Hampshire Chicken,
Cherry Tomatoes, Isle of Wight Blue, Avocado, Free Range Boiled Egg,
Isle of Wight Blue Cheese Dressing ~ 18.75

PEPPERED GRILLED LOCH DUART SALMON FILLET

Edamame Soya Bean, Sautéed Baby Carrots, Beetroot Purée,
Lemon Burnt Butter ~ 19.75

KING PRAWN, MUSSEL & CORNISH SCALLOP LINGUINI

Cherry Tomatoes, Asparagus, Fresh Dill Cream Sauce ~ 22.95

VENTANA SIGNATURE BATTERED COD FILLET

Rustic Chunky Chips, Garden Pea Purée, Homemade Tartar Sauce,
Charred Lemon ~ 18.95

STEAMED CORNISH ROPE GROWN MUSSELS

Chilli & Garlic Creamy Parsley Sauce, Charred Lemon, Skinny Fries ~ 19.75

VENTANA PRIME GRILLED STEAKS

Steamed Asparagus, Roasted Cherry Vine Tomatoes, Gourmet Chips

8oz Sirloin ~ 29.95 | 8oz Fillet ~ 31.95

Sauces to accompany, choose from either:

Pink Peppercorn | Isle of Wight Blue | Thyme & Redcurrant

SEASONAL HOME PREPARED PIES *All served with Sprouting Broccoli & Baby Carrots*

VENTANA CLASSIC FISH PIE

Smoked Haddock, Hake, Salmon, Shallot &
White Wine Velouté, Creamy Potato Purée,
Somerset Cheddar ~ 18.50

STEAK & GUINNESS PIE

Braised Feather Blade Steak, Thyme,
Chestnut Mushroom, Shortcrust Pastry,
New Potatoes ~ 18.50

NEW FOREST WILD MUSHROOM OPEN PIE

Glazed Butter Puff Pastry, Parsley Velouté,
Parmesan Crisp ~ 18.50

SIDES

RUSTIC CHUNKY CHIPS ~ 4.95

SWEET POTATO FRIES ~ 4.95

HALLOUMI FRIES ~ 4.50

SAUTÉED WINTER KALE & ALMONDS ~ 4.75

TENDERSTEM BROCCOLI ~ 4.50

DRESSED SEASONAL SALAD ~ 4.50