



MENU

SERVED 12.00-21.00 HRS (TILL 22.00 HRS FRIDAY & SATURDAY)

WHILE YOU WAIT

CHEF'S HOMEMADE BREAD BOARD (V) ~ 6.5

Harissa Sauce, Balsamic Olive Oil & Aioli

MARINATED OLIVES & FETA (V) ~ 5

(VG) OPTION AVAILABLE

CHEF'S HUMMUS WITH WARM PITA BREAD ~ 7

POOLE BAY OYSTERS

Mignonette Sauce, Lemon & Duo of Tabasco

Three ~ 10.5

Half Dozen ~ 20

STARTERS

SEASONAL SOUP OF THE DAY (V) ~ 7.5

Served with Croutons

DUCK LIVER & WILD MUSHROOM PÂTÉ ~ 10.5

Mixed Baby Leaves, Baby Gherkins, Melba Toast, Homemade Fruit Chutney

CRISPY CALAMARI SERVED WITH AIOLI ~ 8.5

PAN SEARED SCALLOPS ~ 15.5

With Basil & Almond Pesto & Crispy Bacon Crumb

VENTANA CLASSIC SALMON FISHCAKE ~ 13

Creamy Cress Sauce & Sautéed Spinach

BAKED DORSET BRIE (V) ~ 9

Cranberry Compôte, Walnuts
Homemade Soft Tomato Bread Sticks

CHICKPEA & POTATO SAKSHOUKA (VG) ~ 8.5

With Homemade Tomato Sauce, Chickpea & Potato Patty, Vegan Cheese

ROASTED CAULIFLOWER SALAD (VG) ~ 9

Rocket Leaves, Lightly Curried Purple Cauliflower Shavings, Pickled Raisins, Charred Shallots, Toasted Almonds, Truffle Oil

SIDES

RUSTIC CHUNKY CHIPS ~ 5.5

SKINNY CHIPS ~ 5

SWEET POTATO FRIES ~ 5.5

STEAMED BROCCOLI ~ 5

GREEN SALAD ~ 5.5

MAIN DISHES

MEAT

BRAISED DORSET LAMB SHANK ~ 25.5

Served with Creamy Mash Potato & Chef's Pan Gravy, Charred Onion & Broccoli Stem

PAN ROASTED GRESSINGHAM DUCK BREAST ~ 26.5

Herb Crushed Potatoes, Roasted Seasonal Vegetables, Apricot Couscous with Orange & Thyme Jus

TWICE COOKED BELLY OF PORK ~ 22.5

Fondant Potato, Seasonal Vegetables, Caramelised Apple, Mustard & Peppercorn Sauce

THYME ROASTED CHICKEN SUPREME ~ 22.5

Lyonnais Potatoes, Seasoned Carrots, Crispy Wild Mushrooms with Chef's Pan Gravy

FISH

SEAFOOD TAGLIATELLE ~ 23.5

In White Wine Sauce, Paprika, Grilled Cherry Vine Tomatoes & Charred Lemon

VENTANA CLASSIC DUO OF SALMON FISH CAKE ~ 20

With Choice of Chips/Fries, Creamy Watercress Sauce & Grilled Asparagus

STEAMED ENGLISH MUSSELS ~ 24.5

Lightly Curried Coconut Sauce, Coriander, Onion, Chilli, Garlic & Ginger. Served with Garlic Toast & Charred Lemon

VENTANA FISH & CHIPS ~ 20.5

Battered Haddock Fillet, Rustic Chunky Chips, Garden Pea Purée, Homemade Tartare Sauce, Charred Lemon

DUO OF PAN SEARED SALMON FILLET & TIGER PRAWNS ~ 25.5

Creamy Mash Potato, Creamy Saffron Sauce, Seasonal Vegetables & Charred Lemon

GRILLED MARINATED SEA BASS ~ 20.5

Herb Crushed Potatoes & Seasonal Vegetables with Homemade Salsa, Charred Lemon

VEGETARIAN

VEGAN CHEDDAR & MOZZARELLA ARANCINI (VG) ~ 17

With Arrabbiata Sauce & Crushed Almonds

PEARL BARLEY & ROASTED BUTTERNUT

SQUASH RISOTTO (V) ~ 18

Sautéed Kale Topped with Toasted Pumpkin Seeds, Parmesan Shavings

VG OPTION AVAILABLE

GRILL

VENTANA PRIME GRILLED STEAKS

Sautéed Asparagus, Cherry Vine Tomatoes, Choice of Sauce and Chips

8oz SIRLOIN ~ 31 | 8oz RIBEYE ~ 32 | 8oz FILLET ~ 36

Sauces to accompany, choose from:

Pink Peppercorn, Isle of Wight Blue or Thyme & Redcurrant Jus

SALADS

CLASSIC CAESAR SALAD

Cos Lettuce, Marinated White Anchovies, Herbed Croutons, Grana Padano Shavings, Caesar Dressing

With Grilled Chicken ~ 19

With Prawns ~ 20

GREEK SALAD (V) ~ 17

Feta, Capsicum, Cucumber, Onion, Olives, Tomatoes, Seasonal Leaves

PIES

All served with Sprouting Broccoli & Baby Carrots

STEAK & GUINNESS PIE ~ 20

Braised Feather Blade Steak, Thyme, Chestnut Mushrooms, Shortcrust Pastry in a Rich Chef's Gravy, New Potatoes

NEW FOREST WILD MUSHROOM OPEN PIE (V) ~ 20

Glazed Butter Puff Pastry, Parsley Velouté, Parmesan Crisp

VENTANA CLASSIC FISH PIE ~ 20

Smoked Haddock, Hake & Salmon, Shallot White Wine Velouté, Creamy Potato Purée, Somerset Cheddar, Homemade Soda Bread

Scan the QR code with your phone to see our menu with dietary & allergen information



(V) VEGETARIAN | (VG) VEGAN

If you have any dietary requirements or need specific allergen advice, please ask your server. A discretionary 12% service charge will automatically be added to your bill.