

VENTANA
GRAND CAFE



MENU

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



THE
CUMBERLAND
ICON HOTEL - BRASSERIE - LIDO
BY OCEANA
★ ★ ★ ★



WHILE YOU WAIT

CHEF'S HOMEMADE BREAD BOARD (V) 8

Aioli, Balsamic Olive Oil & Hummus

MARINATED PROVENCE BELAZU OLIVES & GREEK FETA (V) 7.5

(VG) Option Available

POOLE BAY OYSTERS

Mignonette Sauce, Lemon & Duo of Tabasco

Three 11

Half Dozen 21

STARTERS

CHEF'S SOUP OF THE DAY (V) 7.5

Served with Garlic Toast

CRISPY DUCK SALAD 10.5

Seasonal Leaves, Radish, Green Onion, Cucumber & Chili,
Sesame & Soy Dressing

SPANISH CHORIZO SCOTCH EGG 10

Red Onion Marmalade, Parmesan Crisp, Crispy Leeks,
Romesco Sauce

PAN SEARED LOCH FYNE SCALLOPS 15.5

Cauliflower Purée, Black Pudding Soil, Crispy Pancetta,
English Apple, Citrus Scented Oil

SCOTTISH SALMON FISHCAKE 10.5

Creamy Cress Sauce, Rocket

DOUBLE BAKED TRIO CHEESE SOUFFLÉ (V) 11

Spinach & Shallots, Crispy Sea Salt Croûtes

SPICED SPINACH & GARDEN PEA CAKE (V) 9

Rocket Salad, Crispy Shallots, Chilies,
Pomegranate, Mint Yogurt Chutney
(VG) Option Available

MAINS

MEAT

BRAISED MOROCCAN SPICED LAMB SHANK 29.5

Creamy Polenta, Wilted Kale, Spiced Carrot Crisp,
Rosemary & Lamb Jus

PAN ROASTED CHICKEN SUPREME 23

Wilted Spinach, Saffron Risotto, Basil & Almond Pesto

CONFIT OF BELLY PORK 24

Spiced Braised Red Cabbage, Roasted Baby Carrots,
Caramelised Apple, Sage & Cider Cream Sauce

FISH

SEAFOOD CIOPPINO 23

Tiger Prawns, Mussels, Clams & Haddock, Provencal Tomato &
Olive Sauce, Served with Rosemary & Olive Bread

VENTANA CLASSIC DUO OF SALMON FISH CAKE 21.5

With Choice of Chips/Fries, Creamy Watercress Sauce,
Rocket Leaves

PAN SEARED SALMON FILLET 23

Potato Rosti, Confit Fennel, Mussel Bouillabaisse Sauce,
Crispy Leeks

VENTANA FISH & CHIPS 21.5

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

VEGETARIAN

NEW FOREST MUSHROOM RISOTTO (V) 19

Sautéed Wild Mushrooms, Baby Spinach, Crème Fraîche,
Truffle Oil, Parmesan Shavings
(VG) Option Available

ROASTED CAULIFLOWER STEAK (V) 19

Spiced Mixed Bean Cassolet, Root Vegetables, Crispy Kale,
Roasted Pumpkin Seeds
(VG) Option Available

GRILL

VENTANA PRIME GRILLED STEAKS

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

8oz SIRLOIN 32

8oz RIBEYE 33

8oz FILLET 38

Sauces to accompany, choose from:

Pink Peppercorn

Isle of Wight Blue

Thyme & Redcurrant Jus

PIES

VENTANA FISH PIE 20

Salmon, Haddock & Pollock, White Wine & Leek Velouté,
Topped with Cheesy Mash, Seasonal Vegetables

STEAK & GUINNESS PIE 20

Slow Cooked Steaks in Rich Guinness Sauce,
Served with Creamy Mash & Seasonal Vegetables

SIDES

RUSTIC CHUNKY CHIPS (VG) 6

SKINNY CHIPS (VG) 6

SWEET POTATO FRIES (VG) 6

VEG OF THE DAY (VG) 6

