



MENU

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





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) 8

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 16.5

Cucumber Ribbons, Lilliput Capers, Gremolata Sauce, Charred Lemon

SCOTTISH SALMON FISHCAKE 10.5

Creamy Cress Sauce, Rocket

HONEY AND CHILLI BAKED SOMERSET BRIE (V) 10

Tomato & Gooseberry Chutney, Roasted Walnut, Homemade Soda Bread

CONFIT HERITAGE CARROT SALAD (V) 9

Rocket, Spiced Chickpeas, Ash Goats Cheese, Carrot Crisp, Honey & Olive Oil

(VG) Option Available

MAINS

MEAT

PAN ROASTED GRESSINGHAM DUCK BREAST 27.5

Wilted Baby Gem, Fregola, Roasted Baby Carrots, Blackberry & Chocolate Jus

PAN ROASTED CHICKEN SUPREME 23

Wilted Spinach, Saffron Risotto, Basil & Almond Pesto

PEPPERED PORK TENDERLOIN 24

Garden Pea Purée, Confit Carrots, Crispy Pork Crackling, Black Pudding Soil, Caramelised Apple Jus

FISH

MIXED SEAFOOD TAGLIATELLE 21.5

Tiger Prawns, Mussels & Clams, Baby Spinach, Cherry Tomatoes, Gremolata Sauce, Parmesan

VENTANA CLASSIC DUO OF SALMON FISH CAKE 20

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

SPINACH & PARMESAN CRUSTED SEABASS FILLET 22

Pan Fried Potato Gnocchi, Wilted Greens, White Wine & Lobster Sauce

VENTANA FISH & CHIPS 21.5

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

VEGETARIAN

NEW FOREST MUSHROOM RISOTTO (V) 19

Sautéed Wild Mushrooms, Baby Spinach, Crème Fraîche, Truffle Oil, Parmesan Shavings

(VG) Option Available

DECONSTRUCTED VEGETABLE LASAGNA (V) 21

Roasted Mediterranean Vegetables, Provençal Tomato & Olive Sauce, Fresh Lasagne Sheet, Torched Camembert

(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

SALADS

CLASSIC CAESAR SALAD 18.5

Chicken or Prawns

AMERICAN COBB SALAD 20

Cos Lettuce, Grilled Chicken, Crispy Bacon, Cherry Tomatoes, Avocado, Boiled Egg, Blue Cheese, Vinaigrette

SUPERFOOD SALAD (VG) 17

Green Salad, Broccoli, Edamame Beans, Quinoa, Avocado, Diced Beetroot, Toasted Almond, Citrus Dressing

With Chicken or Prawns 20

SIDES

RUSTIC CHUNKY CHIPS (VG) 6

SKINNY CHIPS (VG) 6

SWEET POTATO FRIES (VG) 6

VEG OF THE DAY (VG) 6

HOUSE SALAD (VG) 6

