



VENTANA

GRAND CAFE



AA Rosette Award for Culinary Excellence

If you have any dietary requirements or need specific allergen advice, please ask your server

Served 12.30-21.00 hrs Sunday-Thursday
till 22.00 hrs Friday & Saturday

21st July 2017-3rd September 2017
12.30-22.00 hrs daily

VENTANA SEASONAL OFFERS

SET LUNCH MENU

2 course 15.95

3 course 19.95

(Ask your server for menus Monday-Friday 12.30-15.00 hrs)
Valid all year round in the Grand Café indoor

PURCHASE TWO MAIN COURSES, PAY JUST FOR THE HIGHEST PRICED ONE

2 for 1 valid in the Grand Café

Sunday at 18.00 hrs to Friday at 14.00 hrs inclusive

Valid on all mains and salads excluding items marked
with an asterix* 2 for 1. Not Valid July 21st-Sept 3rd and May 28th

SOLO DINING

choose any main course and dessert for 16.90

Excluding items with asterix*
Valid all year round in the Grand Café Sunday-Thursday

WEEKDAY STEAK NIGHTS

Sunday to Thursday all year round

17.00 hrs - 21.00 hrs

See GRILL section

49.90 for two

A 10% discretionary charge will be added to tables of 6 or more

AMUSE BOUCHE

CHEFS AMUSE OF THE HOUSE served evenings from 18.00 hrs

BEFORES

WARM ARTISAN BREAD
rocket pesto, alioli, extra virgin olive oil 4.30

PISTOU OLIVES, GREEN BELDI & PURPLE COQUILLOS
chilli, garlic & cumin 4.90

HALF DOZEN DORSET ROCK OYSTERS
harvested from Brownsea Island's Old Sandbanks ferry
shallot & merlot vinegar, red & green tabasco 10.50

STARTERS

CHEFS SOUP OF THE DAY
toasted garlic & rosemary bread 5.90

PAN FRIED CORNISH KING SCALLOPS
mango & pepperdew salsa, micro coriander 9.95

YELLOW FIN TUNA CEVICHE
chilli, avocado, wild rocket, citrus dressing 8.75

CARPACCIO OF LOCALLY CURED CHARCUTERIE
Isle of Wight Blue, balsamic onions, port & walnut dressing 9.50

SALISBURY GOAT'S CHEESE THREE WAYS
tempura fried, peppered log, panna cotta, finely sliced boiled
beetroot, aged balsamic & honey dressing 7.80

SEVERN & WYE SMOKED & CURED SALMON ASSIETTE
Bradán Rost cured gravadlax, traditional smoked
salmon with remoulade dressing 9.60

HANDMADE LOCH DUART SALMON FISH CAKE
wilted spinach & sorrel sauce 8.20

HANDMADE BLANDFORD HAM HOCK TERRINE
toasted brioche bread, sweet pineapple salsa 7.95

COURGETTE, SPELT & CUMIN FRITTERS
courgette, parsley & cashew salad 7.95

MAINS

VENTANA SIGNATURE-VARIATIONS OF DORSET LAMB
braised lamb shank shepherd's pie, rump of lamb hot pot, lamb & mint toad
in the hole, crushed pea purée & roast beetroot 19.90

DORSET ALE BATTERED MUDEFORD COD FILLET
rustic chunky fries, crushed pea purée & charred lemon 14.95

VENTANA FISH & CHIPS
monk fish scampi, tempura king prawns & cod goujons, rustic chunky fries,
tartar salsa, crushed pea purée & charred lemon 16.95

PAN FRIED FILLET OF MUDEFORD SEA BASS
herb sautéed Jersey Royals, roasted samphire & cherry tomatoes, salsa verde 19.50

PAN SEARED BREAST OF GRESSINGHAM DUCK
confit duck bon bons, char grilled english yellow asparagus,
herb sautéed Jersey Royals burnt blood orange puree 19.95

GRILLED LOCH DUART SALMON FILLET
buttered new potatoes, tender stem broccoli & dill butter sauce 17.60

ENGLISH PEA RISOTTO
pea pods, shallots, olive oil, white wine, cottage cheese garnish 14.90

ROASTED PROVENCAL VEGETABLE OPEN LASAGNE
grilled baby camembert, coriander pesto & charred grelot onions 14.90

CLASSIC FISH PIE
monkfish, hake & salmon with a shallot, parsley & egg veloute,
creamed potatoe purée 14.50

SEA FOOD LINGUINI
fillet of salmon, monkish tail, cod fillet, tiger prawns
cooked in chilli & ginger fish sauce 19.95

CHICKEN & LEEK SHORTCRUST PIE
Hampshire free range chicken, english leeks, shallots, celery,
white wine served with tender stem broccoli & carrots 16.90

BALLOTINE OF HAMPSHIRE FREE RANGE CHICKEN BREAST
stuffed with Isle of Wight Blue cheese, steamed wild rice, char grilled English yellow
asparagus & seasonal wild mushroom veloute 16.95

CHEF'S DAILY SPECIAL
market price, please ask your server, available Monday to Saturday

SALADS

CALIFORNIA COBB
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 14.50
(This item is available with Halal chicken)

ATLANTIC PRAWN & LOCH DUART SMOKED SALMON
rocket, tomato, cucumber, red onion & bloody mary mayonnaise dressing 15.60

FREE RANGE HAMPSHIRE CHICKEN CAESAR
char grilled free range Hampshire chicken breast, crispy pancetta, garlic rubbed croutons,
parmesan shavings, Greek anchovies, tossed cos lettuce, Caesar dressing 14.95
(This item is available with Halal chicken)

YELLOW FIN TUNA NIÇOISE
char grilled Mediterranean yellow fin tuna, boiled green beans & new potatoes,
pistou green & purple olives, shaved red onions, basil lemon oil 14.95

GREEK
feta cheese, pistou green & purple olives, shaved cucumber
& red onions, cherry tomatoes, tossed herb oil 13.50

CLASSIC CAESAR SALAD
cos lettuce, parmesan shavings, free range egg, Greek anchovies,
cucumber, garlic rubbed croutons & Caesar dressing 9.90

*GRILLES

*8OZ RUMP 22.00 | *8OZ SIRLOIN 25.90 | *8OZ FILLET 29.90

*STEAK NIGHTS

SUNDAY TO THURSDAY 17.00 HRS-21.00 HRS
chef's bread board, side salad, choice of 8oz sirloin or rump steak
with all the trimmings & a bottle of house wine just 49.90 for two

BETWEEN TWO BUNS

All are served in a toasted brioche bun, with rustic chunky chips & rainbow slaw

HANDMADE 8OZ PREMIUM CHOPPED STEAK
served with leaves & chilli pickle 14.50

FREEDOM FARM CHICKEN
marinated Freedom Farm chicken, served with spicy mayo 13.95
(Can be served Halal)

DORSET COD GOUJONS
four homemade cod goujons, lemon mayonnaise, tartar salsa 14.30

SLIDER COMBINATION
all the above are available served as three miniature sliders 16.95

SMOKED STREAKY BACON, ADD 1.00 DORSET CHEDDAR, ADD 1.00

SIDES

RUSTIC CHUNKY FRIES 4.50
SWEET POTATO FRIES 4.95

STEAMED SPRING GREENS 3.90
NEW POTATOES 3.90
ROASTED BEETS 3.90

DRESSED SEASONAL LEAVES 3.90
**STEAMED ENGLISH YELLOW
& GREEN ASPARAGUS** 4.50