



V E N T A N A  
GRAND CAFE



AA Rosette Award for Culinary Excellence

## DESSERTS

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**VENTANA HOMEMADE STICKY TOFFEE & DATE PUDDING**  
butterscotch sauce & salted caramel ice cream 7.50

**PASSION FRUIT & LAVENDER CRÈME BRÛLÉE**  
7.70

**MOLTEN BITTERSWEET CHOCOLATE TORTE**  
vanilla pod mascarpone & brandy snap, blood orange compote 7.60

**BAKED BLUEBERRY CHEESECAKE**  
Giggi's hand made Italian black cherry ice cream 7.40

**PAVLOVA WITH LEMON CURD & SEASONAL BERRIES**  
cream Chantilly 7.40

**WHITE CHOCOLATE & BANANA PARFAIT**  
toffee drizzle, caramelised banana, lime Chantilly 7.20

**ELDERFLOWER, RASPBERRY & MUSCAT TRIFLE**  
7.20

**ASK YOUR SERVER FOR OUR SELECTION  
OF 50ML LIQUOR COFFEES 7.50**

## GIGGI'S ICES

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Locally made in Bournemouth by Giggi,  
products may change seasonally  
All 6.50 (three scoops)

### ICE CREAMS

vanilla, chocolate, salted caramel, rum & raisin,  
black cherry, pistachio (extra 0.50)

### SORBETS

green apple, mango, fruits of the forest

## DORSET CHEESE TROLLEY

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Isle of Wight Blue, Rosary Goat's Ash, Francis, Smoked Dorset Red,  
Wookey Hole Cheddar. Guest Cheese - Waterloo & Wigmore,  
from probably the finest Artisan Cheese maker in the British Isles

all cheeses served with balsamic onions, selection of chutneys & jellies,  
celery, grapes, figs, artisan biscuits & pickled walnuts

**3 CHOICE 8.90 | 4 CHOICE 10.60 | 5 CHOICE 11.90**