

VENTANA

GRAND CAFE



Head Chef: Robert Feuillet

Manager: Christian Seres

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

VENTANA SEASONAL OFFERS

DAILY MENU

2 course 16.50
3 course 19.50

(Ask your server for our set menu served Monday-Friday 12.30-17.00 hrs)
Valid all year round in the Grand Café indoors

FESTIVE

3 Course Silver Menu from 19.90pp Nov 24th-Dec 22nd

PURCHASE TWO MAIN COURSES, JUST PAY 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 is Not Valid
December 23rd – 1st January 2018 / February 14th / 1st April / May 6th /

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

CHEF'S AMUSE OF THE HOUSE

served evenings from 18:00 hrs

BEFORES

CHEF'S TRIO of HUMMUS
crudites & chef's rustic bread 4.50

WARM ARTISAN BREAD
rocket pesto, alioli and extra virgin olive oil 4.50

HALF DOZEN DORSET ROCK OYSTERS
shallot and merlot vinegar, red and green tabasco
harvested from Brownsea Island's old Sandbanks Ferry 10.95

PISTOU OLIVES
green Beldi and purple Coquillos with chilli, garlic and cumin 4.95

STARTERS

CHEF'S SOUP OF THE DAY
warm artisan bread 5.95

PAN FRIED CORNISH KING SCALLOPS
pea puree, black pudding and parsnip crisp 10.95

HANDMADE LOCH DUART SALMON FISH CAKE
wilted spinach & sorrel sauce 8.60

CRISPY SALT & PEPPER SQUID RINGS
red chilli, spring onion, cucumber mint salad 7.95

STEAMED CORNISH ROPE GROWN MUSSELS
white wine, garlic, parsley & shallot cream sauce 9.45

CRISPY DUCK, BEAN SHOOTS & WATERCRESS
white radish, spring onion, micro coriander leaves, soy & sesame dressing 8.50

VENISON PATE
cranberry jelly, orange & cranberry compote, pickled cucumber ribbons 8.50

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

SALISBURY GOAT'S CHEESE THREE WAYS
tempura fried, peppered log, panna cotta, finely sliced beetroot,
aged balsamic & honey dressing 8.40

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 20.90

PAN FRIED CALVES LIVER
celeriac mash, melted onion jus, bacon crisp, sauté winter kale 21.95

HONEY ROASTED GRESSINGHAM DUCK BREAST
caramelised shallots, sautéed greens, pancetta,
herb crushed new potatoes, rich red wine jus 20.95

BALLOTINE OF HAMPSHIRE FREE RANGE CHICKEN BREAST
stuffed with Isle of Wight Blue cheese, steamed wild rice,
tender stem purple sprouting broccoli & seasonal wild mushroom veloute 17.50

ROASTED PROVENCAL VEGETABLE OPEN LASAGNE
grilled baby camembert, rocket pesto & charred grelot onions 15.95

SEASONAL WILD MUSHROOM AND PUMPKIN RISOTTO
toasted pumpkin seeds 14.95

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

VENTANA FISH & CHIPS
monk fish scampi, tempura king prawns & cod goujons, rustic chunky fries,
tartar salsa, crushed pea purée & charred lemon 17.75

HANDMADE LOCH DUART SALMON FISH CAKES
wilted spinach & sorrel sauce, rustic chunky fries 14.75

PAN FRIED FILLET OF MUDEFORD SEA BASS
pea & broad bean medley with saffron potatoes,
charred fennel & roast pepper sauce 19.75

POACHED LOCH DUART SALMON FILLET
herb crushed new potatoes,
tender stem purple sprouting broccoli & clam chowder sauce 17.95

DORSET ALE BATTERED MUDEFORD COD FILLET
rustic chunky fries, crushed pea purée & charred lemon 15.50

SHELLFISH LINGUINI
clams, mussels, cockles, tiger prawns cooked in fresh dill cream sauce 20.95

STEAMED CORNISH ROPE GROWN MUSSELS
white wine, garlic, parsley & shallot cream sauce,
served with sweet potato fries & brown bread 13.45

LEAVES

CALIFORNIA COBB
shredded free-range Hampshire chicken, leaves,
crispy smoked bacon cherry tomatoes, Isle of Wight Blue, avocado,
free range boiled egg & Isle of Wight Blue cheese dressing 14.90
(This item is available with Halal chicken)

ATLANTIC PRAWN & LOCH DUART SMOKED SALMON
rocket, tomato, cucumber, red onion & Bloody Mary mayonnaise dressing 15.95

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 15.75
(This item is available with Halal chicken)

GREEK SALAD
feta cheese, black olives, lettuce, green pepper, cherry tomatoes, red onions,
cucumber, dill, mint, olive oil 12.95

GRILLES*

(not available with 2 for 1 or any other voucher or loyalty deals)

*8OZ RUMP 22.95 | *8OZ SIRLOIN 26.75 | *8OZ FILLET 29.95

SAUCE TO ACCOMPANY THE STEAKS
Choose from either :

Pink peppercorn | Rish Dark Gravy | Onion Thyme Jus | Isle of Wight Blue

SIDES

RUSTIC CHUNKY FRIES 4.60 SWEET POTATO FRIES 4.95

NEW POTATOES 3.95 ROASTED BEETS 3.95

SESAME ROASTED WINTER KALE 3.95

SEASONAL SPROUTING BROCCOLI 3.95

DRESSED SEASONAL LEAVES 3.95

STEAK NIGHTS*

SUNDAY TO THURSDAY 17.00 HRS-21.00 HRS

artisan bread board, choice of 8oz sirloin or rump steak with all the trimmings,
green salad & a bottle of house wine just 49.90 for two

SEASONAL HOME PREPARED PIES

All served with Purple Sprouting Broccoli & baby carrots

VENTANA CLASSIC FISH PIE
monkfish, hake & salmon with a shallot parsley & egg
veloute, creamed potato puree, Wookey Hole cheddar cheese topping 15.75

STEAK & ALE PIE
braised Rump steak, wild mushroom, Doombur Ale,
with a shortcrust pastry & new potato 15.95

CHICKEN & LEEK SHORTCRUST PIE
Hampshire free range chicken, English leeks, shallots, celery, white wine 15.75

THREE CHEESE & RED ONION PIE
Wookey Hole cheddar, smoked Dorset red, gruyere cheese,
red onion, cream veloute, scalloped potato top 15.75

WILD MUSHROOM OPEN PIE
glazed butter puff pastry, parsley veloute, parmesan shard 15.25

PRETZEL BURGERS

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

HANDMADE 8OZ PREMIUM CHOPPED STEAK
served with leaves & chilli pickle 14.95

FREEDOM FARM CHICKEN
marinated Freedom Farm chicken, served with spicy mayo 14.50
(Can be served Halal)

DORSET COD GOUJONS
four homemade cod goujons, lemon mayonnaise, tartar salsa 14.50

SLIDER COMBINATION
all the above are available served as three miniature sliders 17.50

SMOKED STREAKY BACON , ADD 1.00 | DORSET CHEDDAR, ADD 1.00