

# THE HORNERD DORSET INN

*Seasonal produce is from our own organic garden*

## **HORS D'ŒUVRES**

<b>Soupe à l'Oignon</b> <i>Onion Soup with Melted Aged Emmental</i>	10.
<b>Tartare d'Agneau</b> <i>Chopped Local Lamb with Ginger, Preserved Lemon, Egg, Mint, Pickles, Pistachio Toast</i>	15.
<b>Quenelles de Brochet</b> <i>Pike Quenelles Baked in a Lobster Cream Sauce, Melted Emmental, Piment D'Espelette</i>	13.
<b>Foie Gras Torchon</b> <i>Cured Foie Gras, Mango Tamarind Sauce, Brioche</i>	17.
<b>Tarte aux Legumes</b> <i>Warm Onion Tart with Spring Vegetables, Butternut Puree, Herbed Ricotta</i>	14.
<b>Fromages</b> <i>Four Local Cheeses with Jam, Raw Honey, Grissini</i>	14.

*Main Courses are preceded by a Seasonal Salad.  
Daily and seasonal dishes offered verbally.  
Menu changes seasonally.*

## **POISSONS**

**Fresh Fish of the Day**  
*In a Seasonal Preparation*

## **VOLAILLES ET VIANDES**



<b>Duo de Boeuf</b>	34.
<i>Braised Local Beef Shank and Seared Filet of Beef, Parsnip Puree, Hen of the Woods Mushrooms, Red Wine Jus</i>	
<b>Agneau Persan</b>	32.
<i>Persian Scented Lamb Loin, Eggplant and Yogurt Borani, Saffron Rice, Pomegranate Molasses</i>	
<b>Lapin Farci à la Moutarde</b>	35.
<i>Roasted Saddle of Rabbit Stuffed with Artichoke and Fennel, Mustard Seed Jus</i>	
<b>Bourride</b>	34.
<i>Provençal Stew of Shrimp and Halibut, Served with Aioli and Sourdough Toast</i>	
<b>Legumes Barigoule</b>	26.
<i>Seasonal Vegetables, Mascarpone Polenta, Coriander Lemon Broth, Trio of Condiments (v,gf,df) (Add Shrimp \$7)</i>	
 <b>Chef's Seven Course Tasting Menu</b>	86.
<i>Please order for the entire table. Wine pairing, five glasses \$36 p.p.</i>	

## **DESSERTS**

<b>Gateau au Fromage</b>	10.
<i>Goat Cheese Cheesecake, Anis, Almond, Sour Cherry Sauce</i>	
<b>Pavlova aux Agrumes</b>	10.
<i>Meringue Shell, Lime Curd, Citrus, Whipped Coconut (gf, df)</i>	
<b>Cremeux au Chocolat</b>	10.
<i>Rich Chocolate Pudding, Banana Ice Cream, Caramel</i>	
<b>Quartet des Thes</b>	12.
<i>Four Tea Desserts: Matcha Lava Cake, Masala Chai pot de Creme, Earl Grey Chocolate Mousse, Yerba Mate Ice Cream</i>	



Recent Verbal Offerings

*Truffled Consomme "VGE" with Foie Gras,  
Baked In a Puff Pastry Shell  
(Pre-Order- 15 minute Preparation)  
\$18*

*Mushroom and Garden Sunchoke "Cappuccino"  
Porcini Rosemary Dust  
\$10*

*Escargots, Tempura Fried with, Morels, Fava Beans,  
Foraged Ramps, Sweet Garlic Herb Sauce  
\$13*

*Seared Halibut "Portugaise"  
Tomato Saffron Broth, Green Olives,  
Bacon Lardons, Lyonnaise Potatoes  
\$34*

*Whole Boneless Lobster (1.5 lbs)  
Asparagus, Lemon Confit, Fingerling Potatoes  
Citrus Sabayon, Prosciutto  
\$38*

*Hot Dessert Souffles  
Seasonal preparation served with a choice of sauces  
(Pre-Order, 20 Min Preparation)  
\$13*

