

THE HORNERD DORSET INN

Seasonal produce is from our own organic garden

HORS D'ŒUVRES

Soupe à l'Oignon <i>Onion Soup with Melted Aged Emmental</i>	10.
Gravlax <i>House Cured Wild King Salmon with Fennel Salad, Goat Cheese, Tobiko Caviar</i>	15.
Ris de Veau <i>Crispy Sweetbreads with Pistachio, Orange and Onion Bacon Jam</i>	15.
Foie Gras Torchon <i>Cured Foie Gras, Peach, Red Wine, Star Anise, Pistachio Toast</i>	17.
Betraves Rotis <i>Roasted Beet Salad with Red Wine Berry Vinaigrette, Goat Cheese Croquette, Spiced Pecan</i>	14.
Fromages <i>Four Local Cheeses with Jam, Raw Honey, Grissini</i>	14.


Main Courses are preceded by a Seasonal Salad.

POISSONS

Fresh Fish of the Day
In a Seasonal Preparation



VOLAILLES ET VIANDES

- Duo de Boeuf 36.
*Drover Hill Farm Grass Fed Beef, Sliced Delmonico,
Braised Shoulder, Potato Leek Gratin, Bordelaise Sauce*
- Agneau Sardo 32.
*Roasted Rack of Lamb and Braised Shank with Rosemary,
Fregola and Artichoke*
- Supreme de Volaille 29.
*Roasted Chicken Breast, Herbed Gnocchi, Carrot Timbale,
Rosemary and Grilled Lemon*
- Lapin Farci à la Moutarde 35.
*Roasted Saddle of Rabbit Stuffed with Artichoke and Fennel,
Mustard Seed Jus*
- Bourride 35.
*Provençal Stew of Shrimp and Halibut,
Served with Aioli and Sourdough Toast*
- Tagine de Legumes 26.
*Seven Seasonal Vegetable Preparations, Citrus Couscous,
Harissa Tomato Sauce
(Add Shrimp \$7)*
-  Chef's Seven Course Tasting Menu 86.
Please order for the entire table. Wine pairing, five glasses \$36 p.p.

DESSERTS

- Gateau au Fromage 10.
*Goat Cheese Cheesecake, Almond, Lavender,
Peach and Blueberry Sauce*
- Pavlova aux Rhubarbe 10.
Meringue Shell, Rhubarb Custard, Sorbet, Citrus
- Bombe au Chocolat 10.
*Rich Chocolate Cake, Filled with Chocolate, Hazelnut Mousse
with Hazelnut Ice Cream*
- Quartet des Fruites Rouges 12.
*Strawberry Rhubarb Funnel Cake, Blackberry Red Wine Gelee,
Raspberry Fool, Blueberry Milkshake*



Recent Verbal Offerings

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

*Lobster Bisque
Citrus Scented
\$12*

*Pike Quenelles Baked in a Lobster Cream Sauce,
Piment D'Espelette
\$13*

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

*Whole Lobster (1.5 lbs)
Asparagus, Lemon Confit, Fingerling Potatoes
Citrus Sabayon, Prosciutto
\$42*

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

