

THE HORNERD DORSET INN

CELEBRATING 40 YEARS


 Indicates dishes from our history

HORS D'ŒUVRES

Soupe à l'Oignon 	11.
<i>Onion Soup with Melted Aged Emmental</i>	
Truite Fumée 	15.
<i>Warm Smoked Trout, Fennel Apple Salad, Honey</i>	
Scampi 	15.
<i>Sauteed Shrimp with Olives, Capers, Roasted Pepper, Lemon</i>	
Ris de Veau 	16.
<i>Crispy Sweetbreads with Pistachio, Orange, Onion Bacon Jam</i>	
Salade Tiede de Canard 	16.
<i>Warm Slow Roasted Duck Salad with Endive, Shaved Pear and Walnut Vinaigrette</i>	
Betteraves Roties	14.
<i>Roasted Beet Salad with Red Wine Berry Vinaigrette, Goat Cheese Croquette, Spiced Pecans, Pickled Onion</i>	
Fromages	14.
<i>Four Local Cheeses with Jam, Raw Honey, Grissini</i>	

Main Courses are preceded by a Seasonal Salad.

POISSONS

Saumon en Croute 	32.
<i>Salmon, Spinach and Scallop Mousse Baked in a Puff Pastry Shell</i>	
Fresh Fish of the Day	
<i>In a Seasonal Preparation</i>	



VOLAILLES ET VIANDES

Veau Horned Dorset 	33.
<i>Sautéed Escallop of Veal topped with Mushroom Mousse, Avocado, Bleu Cheese and a Light Tarragon Sauce</i>	
Filet de Boeuf Rossini 	36.
<i>Pan Roasted Filet of Beef, Foie Gras Butter, Black Truffle Jus Red Wine Braised Drover Hill Farm Shoulder</i>	
Duo d'Agneau 	36.
<i>Roasted Rack of Lamb with Choron Sauce, Pink Peppercorns Braised Lamb Shank with Summer Vegetable Hash</i>	
Supreme de Volaille Milanese 	29.
<i>Sautéed Lightly Breaded Breast of Chicken, Sauce of Prosciutto and Madeira, Farro with Sweet Corn</i>	
Bourride	35.
<i>Provencal Stew of Shrimp and Halibut, Served with Aioli and Sourdough Toast</i>	
Tagine de Legumes	28.
<i>Seven Seasonal Vegetable Preparations, Citrus Couscous, Harissa Tomato Sauce (Add Shrimp \$7)</i>	
Chef's Seven Course Tasting Menu	86.
<i>Please order for the entire table. Wine pairing, five glasses \$36 p.p.</i>	

DESSERTS

Tarte Tatin 	10.
<i>Wratten Orchard Cortland Apples, Puff Pastry, Caramel, Cheddar Ice Cream, Farmers Cheese</i>	
Mousse au Chocolat a la Andre 	10.
<i>Chocolate Mousse in a Meringue Shell, Coffee Anglaise, Hazelnut Crunch</i>	
Gateau d'Automne	10.
<i>Butternut Cake, Pumpkin Mousse, Maple Mousse, Maple Pecan Ice Cream</i>	
Pavlova Tropical	10.
<i>Meringue, Lime Curd, Kiwi, Mango, Banana-Coconut Sorbet</i>	



Recent Verbal Offerings

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

*Lobster Chowder
\$12*

*Seared Scallops with Corn Puree, Herb Pesto,
Tomato Confit, Fried Okra
\$18*

*Warm Charred Octopus, Frisse, Fingerling Potato,
Pinto Beans, Sherry Garden Vinaigrette
\$ 16*

*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*

