

THE HORNERD DORSET INN

CELEBRATING 40 YEARS

☞ Indicates dishes from our history

HORS D'ŒUVRES

Soupe à l'Oignon <i>☞</i>	11.
<i>Onion Soup with Melted Aged Emmental</i>	
Fruits de Mer <i>☞</i>	17.
<i>Shrimp Cocktail, Scallop Crudo, Crab Salad, Smoked Salmon Blin</i>	
Scampi <i>☞</i>	15.
<i>Sautéed Shrimp with Olives, Capers, Roasted Pepper, Lemon</i>	
Ris de Veau <i>☞</i>	16.
<i>Crispy Sweetbreads with Pistachio, Orange, Onion Bacon Jam</i>	
Terrine de Canard et Foie Gras	17.
<i>Duck Confit and Foie Gras Terrine, Walnut Toast, Fig Balsamic Sauce</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

Bourride	35.
<i>Provençal Stew of Shrimp and Halibut, Served with Aioli and Sourdough Toast</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>	
Crepinette d'Agneau 	36.
<i>Roasted Stuffed Loin of Lamb with Mushroom, Celery Root and Juniper Jus</i>	
Duo de Boeuf	36.
<i>Sautéed Filet of Beef, Green Peppercorn Sauce and Orange Cinnamon Braised Short Rib</i>	
Poulet aux Cepes	29.
<i>Sliced Breast of Chicken with Leek Risotto, Guanciale and Porcini Mushroom Sauce</i>	
Porc "Quatre Façons"	34.
<i>Braised Pork Belly, Berber Spiced Shoulder, Prune and Almond Stuffed Loin, Potato Gratin, Bacon, Mustard Cider Sauce</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

Buche de Noel 	10.
<i>Red Velvet Yule Log, Chocolate Cinnamon Ganache, Eggnog Ice Cream</i>	
Ananas Rôti	10.
<i>Tamarind Roasted Pineapple, Baked Fig, Masala Chai Coconut, Orange Chip</i>	
Gateau d'Automne	10.
<i>Butternut Cake, Pumpkin Mousse, Maple Mousse, Maple Pecan Ice Cream</i>	
Quartet des Fetes	12.
<i>Red Velvet Yule Log, Pear Walnut Crumble, Citrus Cheesecake, Churros and Chocolate</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*

