

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>	11.
Saumon Mi-Cuit <i>Wild King Salmon, Very Lightly Cooked, Citrus Flavors, Basil Puree, Cucumber, Fennel Pollen (df on request)</i>	16.
Caille au Tamarin <i>Roasted Semi Boneless Quail, in a Tamarind Glaze, Purslane Salad, Pistachio, Pineapple Chutney</i>	17.
Celeri Remoulade Truffe <i>Celery Root Salad, Truffled Mustard Dressing, Fresh Summer Truffle, Black Pepper Caramelized Pear</i>	15.
Foie Gras Epicé <i>House Cured Foie Gras with Sweet Spices, Vanilla Brioche, Spiked Cherries, Orange Zest, Pickled Onion (gf on request)</i>	17.
Fromages <i>Four Local Cheeses with Preserves, Raw Honey, Grissini</i>	15.


Main Courses are preceded by a Seasonal Salad.

🌿 POISSONS 🌿

Bouillabaisse <i>Lobster, Shrimp, Scallops, Clams and Mussels, with Garlic Scape Aioli and Seven Herb Crostini</i>	46.
Fresh Fish of the Day <i>In a Seasonal Preparation</i>	



VOLAILLES ET VIANDES

- Cote de Veau 42.
*Pan Roasted Twelve Ounce Bone-in Veal Chop, Artichoke,
Fava Beans, White Wine Jus, Fennel Gremolata (gf on request)*
- Filet de Boeuf 36.
*Sous Vide Filet of Beef, Bordelaise Sauce, Foie Gras Butter,
Wild Parsnip Puree, Seasonal Garnishes (gf)*
- Agneau a la Bocuse 36.
*Roasted Rack of Lamb with Buckwheat and Eggplant Galette,
Fennel Scented Jus*
- Poulet Vadouvan 32.
*Drover Hill Chicken Confit and Roasted Breast
with Vadouvan Sauce, Mango and Potato Puree (gf)*
- Terre et Mer 34.
*Seared Sea Scallops and Slow Braised Cairncrest Farm Pork
Belly, Seven Spice Reduction, Braised Greens, Turnip (gf)*
- Roulade de Légumes Sicilien 29.
*Roll of Eggplant, Zucchini, Ricotta, with Tomato, Lemon
Green Olives, Mushrooms and Polenta (gf,df on request)
-Add Scallops \$9*
-  Chef's Seven Course Tasting Menu 86.
Please order for the entire table. Wine pairing, five glasses \$38 p.p.

DESSERTS

- Trio de Chocolat 10.
*Dark, Milk and White Chocolate Mousses with Orange,
Hazelnut and Salted Caramel Ice Cream (gf)*
- Tarte au Citron Meringuée 10.
*Lemon Curd, Meringue, Sable Crumble,
Guava Sauce, Mango Sorbet (gf)*
- Timbale de Coco et Fraise 10.
*Coconut and Lemongrass Custard with Fresh Summer Berries,
Lemon Cake, Lemon Balm*
- Crème Brûlée 10.
*Cinnamon Scented Custard, Cinnamon Short Bread,
Cocoa Nib Granola (gf on request)*



Recent Verbal Offerings

*Ivory Soup “VGE”
Chicken and Wild Mushroom Velouté
Baked In a Puff Pastry Shell
(15 minute Preparation)
\$16*

*Ahi Tuna Crudo with Crunchy Vegetables,
Spiced lentils, Carrot Puree
\$14*

*Seared Halibut
in a Seasonal Preparation
\$34*

*Pan Seared Sea Scallops Napoleon,
with Garlic Spinach, Prosciutto,
Asparagus and Potato Crisps
\$16*

*Whole Boneless Lobster (1.5 lbs)
Passion Fruit Vanilla Glaze
or in a Simple Lemon and Butter Preparation
(Limited Availability)
\$48*

*Hot Dessert Souffles
Seasonal preparation served with a choice of sauces
(Please order with your meal.)
\$13*

*Assorted House Ice Creams:
Saffron Yogurt
Brooklyn Dark Chocolate
Mexican Vanilla*

*Assorted House Sorbets:
Mango
Berry Jam
Lime Coconut*

