

THE HORNERD DORSET INN

Seasonal produce is from our own organic garden

FIRST COURSES

Soupe a l'Oignon	12.
<i>Onion Soup with Melted Aged Emmental (available gf)</i>	
Gravlox	16.
<i>House Cured Wild Salmon, Orange-Beet-Ginger gelée, Citrus Yogurt, Garden Horseradish, Fresh Herbs (gf, available df)</i>	
Ris de Veau	17.
<i>Crispy Veal Sweetbreads, Local Farm Bacon, Spring Peas and Onions (gf, available df)</i>	
Tarte Printaniere	15.
<i>Warm Puff Pastry filled with Caramelized Onion, Goat Cheese, Artichoke Confit, Ramps, Sunchokes and Seasonal Garnishes (available gf, df/vegan)</i>	
Foie Gras Sautee	19.
<i>Pan Seared Duck Foie Gras, Sweet Spiced Pineapple Compote, Pistachio Puree, Corn Bread (available df,gf)</i>	
Pot de Crème aux Morilles	16.
<i>Morel Mushroom Custard, Spring Vegetables, Brioche Toast (available gf)</i>	
Salade de Crevettes	16.
<i>Citrus Marinated Shrimp, Shaved Asparagus, Confit Lemon, Picholine Olives, Toasted Quinoa, Remoulade Sauce (gf, df)</i>	
Fromages	15.
<i>Four Local Cheeses with Preserves, Raw Honey, Grissini (available gf)</i>	

Main Courses are preceded by a Seasonal Salad.



MAIN COURSES

- Filet de Boeuf 36.
Pan Seared Filet of Beef, Lyonnaise Potato Rolls, Spinach, Seasonal Compote, Red Wine Jus, Thyme (gf, available df)
- Agneau Mediterranéen 38.
Spice Crusted Cairncrest Farm Lamb Loin Chop with Braised Lamb, Eggplant Puree, Tahini Sauce, Sumac (gf, available df)
- Canard Roti 32.
Spiced Duck, Roasted Whole, Sliced, with a Tangerine and Lavender Sauce, Sweet Potato, Grilled Onion, Roasted Vegetables (gf, df)
- Duo du Terrain 32.
Rabbit Leg Crepinette and Drover Hill Farm Chicken Roulade, Pancetta, Braised Spinach, Grits (gf, available df)
- Blanquette de Poulet et Ecrevisses 36.
Braised Farm Chicken and Crayfish Tails in a Rich Sauce with Spring Vegetables (gf)
- Gaufres de Risotto 29.
Arborio Rice Waffles with Peas and Ramps, Tangy Tempura Cauliflower, Field Mushrooms, Nine Vegetable Demi Glace, Miso Aioli (gf, available df/vegan) -Add Scallops \$9

LES VOYAGES

Four Small Courses

- The Pasture 66.
Vegetable Tart – Foie Gras – Duck - Beef
- The Ocean 62.
Gravlox - Crab Veloute VGE - Scallops - Halibut
- The Adventure 77.
Morel - Waffles – Chicken and Crayfish - Veal and Foie Gras
- Chef's Seven Course Tasting Menu 92.
*Please order for the entire table.
Wine pairing available, five glasses \$40 p.p.*



Recent Verbal Offerings

*Asparagus Vichyssoise,
Shaved Prosciutto di Parma
\$10*

*Crab Veloute "VGE"
Blue Crab and Celery Root Soup
Baked In a Puff Pastry Shell
(15 minute Preparation)
\$16*

*Pan Seared Sea Scallops, Moroccan Cauliflower Couscous
Herb Puree, Farm Bacon Crumble (gf)
\$18*

*Crispy Beaded Veal Cutlet with Seared Foie Gras,
Wilted Watercress and a Fried Egg, Lemon Thyme Pan Jus
\$42*

*Fresh Day Boat Halibut
In a seasonal preparation
\$36*

*Whole Boneless Lobster (1.5 lbs)
Newberg Sauce, Confit Fingerling Potatoes
(or)
A Simple Lemon and Butter Preparation
(Limited Availability)
\$42*

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

*Seasonal Homemade Ice Creams and Sorbets
\$6-\$10*

**Note: Restaurant menu may change/differ without update to the website.*





Chef's Tasting Menu

*House Cured Wild Salmon, Orange-Beet-Ginger gelée,
Citrus Yogurt, Garden Horseradish, Fresh Herbs*



*Crab Veloute "VGE"
Blue Crab and Celery Root Soup
Baked in a Puff Pastry Shell*



*Pan Seared Sea Scallops,
Moroccan Cauliflower Couscous
Herb Puree, Farm Bacon Crumble*



*Fresh Day Boat Halibut
In a seasonal preparation*



*Crispy Beaded Veal Cutlet with Seared Foie Gras,
Wilted Watercress and a Fried Egg, Lemon Thyme Pan Jus*



*Local Artisanal Cheese,
with Preserves, Raw Honey, Grissini*



Hot Dessert Souffle du Jour



Mignardises and Espresso

\$ 92 p.p.

*Please order for the entire table
Wine Pairing, five glasses \$ 40*

