

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 Gelée, Ginger Citrus Yogurt, Garden Horseradish, Fresh Herbs (gf, available df)</i>	
Coquille St. Jacques	18.
<i>Pan Seared Sea Scallops with Moroccan Cauliflower Couscous and Farm Bacon Crumble (gf,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 Sautée	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>	
Fromages	16.
<i>Four Cheeses with Preserves, Raw Honey, Grissini (available gf)</i>	

Main Courses are preceded by a Seasonal Vegetable Course



MAIN COURSES

Filet de Boeuf	36.
<i>Pan Seared Filet of Beef, Lyonnaise Potato Rolls, Spinach, Red Onion Compote, Red Wine Jus, Thyme (available df, gf)</i>	
Carre d'Agneau	38.
<i>Roasted Rack of Lamb with Moroccan Braise, Eggplant Puree, Tahini Sauce, (available df, gf)</i>	
Canard Roti	32.
<i>Spiced Duck, Roasted Whole, Sliced, with Tangerine Lavender Sauce, Sweet Potato, Grilled Onion, Spring Vegetables (gf, df on request)</i>	
Duo du Terrain	32.
<i>Rabbit Crepinette and Drover Hill Farm Chicken Roulade, Pancetta, Braised Spinach, Grits (available df, gf)</i>	
Blanquette de Poulet et Ecrevisses	36.
<i>Braised Organic Chicken and Crayfish Tails, in a Creamy Crustacean Sauce with Spring Vegetables (gf)</i>	
Gaufres de Risotto	29.
<i>Arborio Rice Waffles with Peas and Ramps, Tempura Cauliflower, Field Mushrooms, Nine Vegetable Demi Glace, Miso Aioli (gf, available df/vegan) - Add Scallops \$9</i>	

LES VOYAGES

Four Small Courses

The Pasture	
<i>Vegetable Tart - Foie Gras - Duck - Beef</i>	
	66.
The Ocean	
<i>Gravlox - Crab Veloute VGE - Scallops - Fish</i>	
	62.
The Adventure	
<i>Morel - Waffle - Chicken and Crayfish - Veal and Foie Gras</i>	
	77.
Chef's Seven Course Tasting Menu	92.
<i>Please order for the entire table.</i>	
<i>Wine pairing available, five glasses</i>	



Recent Verbal Offerings

*Asparagus Vichyssoise,
Poached Shrimp (gf)
\$10*

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

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

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

*Pan Seared Atlantic Halibut,
Artichoke, Tomato Confit, Olives, Capers,
Lemon Confit, Herb Pan Sauce
\$36*

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

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





Desserts

- Gateau au Fromage 10.
*Lemon Cheesecake, Raspberry Macaron,
Raspberry Sauce and Lemon Curd (gf)*
- Duo au Chocolat 10.
*Dark Chocolate Flourless Cake with Orange
Scented White Chocolate, Grand Marnier Sauce*
- Gateau au Champagne 10.
*Strawberry Champagne Cake, Lemon Custard,
Mango Sorbet, Vanilla Crumble (df, vegan)*
- Quartet de Banane 12.
*Caramel Cream Puff, Roasted Banana Cake,
Spice Cream, Dulce de Leche, Banana Pudding*
- Ice Creams, Bowl/Trio 6/10.
*Tahitian Vanilla, Chocolate, Pomegranate-Orange,
Black Sesame (gf)*
- Sorbets 6/10.
White Peach, Mango, Passion Fruit (df, gf)
- Hot Dessert Souffle 13.
*Seasonal preparation served with a choice of sauces
(20 minutes preparation)*





Chef's Tasting Menu

*House Cured Wild Salmon,
Orange Beet Gelée, Ginger Citrus Yogurt,
Garden Horseradish*



*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*



*Pan Seared Halibut
Artichoke, Tomato Confit, Olives, Capers,
Lemon Confit, Herb Pan Sauce*



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



*Ripe Morbier,
Raw Honey, Apple, Pepitas*



Hot Dessert Souffle du Jour



Mignardises and Espresso

\$ 92 p.p.

*Please order for the entire table
Wine pairing, five glasses \$40 p.p.*



