

THE HORNERD DORSET INN

FIRST COURSES

Potage aux aux Carottes <i>Carrot and Ginger Soup Garnished with Grilled Shrimp and Herbs (gf,df)</i>	14.
V. G. E. <i>Light Porcini Mushroom Veloute Soup baked in a Puff Pastry Shell - 15 mins preparation time (df,veg)</i> <i>(Soup named after former president of France, Valéry Giscard d'Estaing)</i>	15.
Smoked Salmon Rillettes <i>Chilled Salad of Poached and Smoked Salmon, Herbs, Lemon, Seeded Crisps, Seasonal Garnishes, Tobiko Vinaigrette (gf,df)</i>	20.
Prosciutto Tartlette <i>Crisp Tart Baked with Herbed Ricotta, Eggplant Compote, Topped with Parma Ham and Fig Preserves (Available Vegetarian with Artichokes)</i>	18.
Pan Seared Scallops <i>With Spring Garlic, Pancetta, Asparagus, Edamame, Celery Root Puree, Mushrooms (gf, available df)</i>	24.
Ris de Veau <i>Crispy Sweetbreads, Caramelized Onions, Red Wine Gastrique Jus, Artisinal Bacon, Toasted Hazelnut, Grits (gf, df)</i>	18.
Roasted Beet and Duck Confit Salad <i>Roasted Beets, Grape and Rhubarb Gelee, Garden Greens, Citrus Sherry Vinaigrette, (df, gf)</i> <i>Or Vegetarian, with Goat Cheese</i>	19. 17.
Fromages <i>Three Cheeses with Preserves, Raw Honey, Grissini (available gf)</i>	21.

Seasonal produce is from our own organic garden



MAIN COURSES

Main Courses are preceded by a Seasonal Salad

Beef Duo	52.
<i>Filet Mignon and Braised Boneless Short Ribs, Red Wine Demi, Potato Gratin</i>	
Canard a l'Orange	49.
<i>Spiced and Broiled Half Duckling with Roasted Sweet Potato Puree, Classic Orange Sauce (gf, df on request)</i>	
Carré d'Agneau	46.
<i>Pistachio and Fennel Crusted Rack of Lamb, Lemon Crushed Potatoes, Pernod Scented Jus (df, gf without crust)</i>	
Veal Horned Dorset	48.
<i>Lightly Breaded Medallions, Swiss Chard, Sunny Farm Egg, Sautéed Foie Gras, Lemon Pan Sauce, Finish herbs (available Df)</i>	
Poisson du Jour	
<i>Fresh Fish Prepared in a Seasonal Manner</i>	
Bouillabaisse	46.
<i>Shrimp, Cod, Clams, Mussels, Baby Octopus, Fennel, Tomatoes and Fingerling Potatoes in a Rich Fennel-Orange Broth, Aioli (gf w/out toast points, df)</i>	
Gaufres de Risotto	36.
<i>Arborio Rice Waffle with Peas, Leeks, Tempura Cauliflower, Mushrooms, Nine Vegetable Demi Glace and Aioli Sauce (gf, available df/vegan) - Add Scallops \$16</i>	

DESSERTS

Bombe au Chocolate	13.
<i>Rich Chocolate Cake filled with Chocolate Mousse (gf)</i>	
Financière aux Amandes	13.
<i>Brown Butter Almond Pastry with Mulberry Orange Jam</i>	
Glaces de la Maison	13.
<i>Trio of House Ice Creams</i>	
Souffle du Jour	15.
<i>Seasonal Hot Souffle (15 minute preparation)</i>	

