

THE HORNERD DORSET INN

FIRST COURSES

Soupe a l'Oignon	13.
<i>Onion Soup with Melted Aged Emmental (available gf,df)</i>	
Soupe du Jour	
Coquilles Saint-Jacques	22.
<i>Pan Seared Fresh Sea Scallops, Roasted Hubbard Squash Puree, Fall Crumble, Brown Butter Vinaigrette (gf on request)</i>	
Vol Au Vent de Homard	24.
<i>Maine Lobster in a Veloute Sauce with Spring Garnishes Served in a Puff Pastry Shell (gf on request)</i>	
Gravlax	17.
<i>House Citrus Cured Faroe Island Salmon, Garden Celery Root Remoulade, Pickled Beet Vinaigrette, (df, gf)</i>	
Gnocchis du Jardin	15.
<i>Potato Gnocchi, Pancetta, Garden Tomatoes, Leeks, Herbs and Parmesan Cheese (df or veg on request)</i>	
Mushroom "Torchon"	15.
<i>Vegetarian "Foie Gras" Mousse, Made with Mushrooms, Cashews and Brandy, Served with Brioche Toast and Cornichons (df, gf, vegan on request)</i>	
Quatre Fromages	18.
<i>Four Ripened Artisanal Cheeses with Preserves and Raw Honey - or as an After Dinner Course (gf on request)</i>	

Seasonal produce is from our own organic garden



MAIN COURSES

Main Courses are preceded by a Seasonal Salad

- Tournedo aux Echalotes 54.
Center Cut Filet of Beef with Hasselback Potatoes, Braised Leeks, Sweet Corn and a Brandy Shallot Sauce (gf; df on request)
- Canard aux Prunes 52.
Half a Spice Roasted Duck with a Citrus Lavender Plum Sauce, Studded Barley, Braised Red Cabbage (gf/df on request)
- Carre d'Agneau 46.
Roasted Rack of Lamb with Crispy Orange Blossom Polenta, Roasted Peppers, Almonds and Sumac (gf, df on request)
- Medaillons de Veau Chasseur 46.
Lightly Breaded Veal Medallions with a Sauce of Garden Tomatoes, Thyme, Crimini Mushrooms and Delicata Squash (df or gf on request)
- Poisson du Jour
Fresh Fish Prepared in a Seasonal Manner
- Légumes d'Autommes 36.
Garden Ratatouille, Spiced Lentils and Braised Greens in a Phyllo Basket with Leek Aioli and Feta Cheese (v; gf/df on request)

DESSERTS

- Marquis au Chocolat 14.
Rich Chocolate Terrine, with Triple Berry Puree, Whipped Cream (gf on request)
- Gratin de Fruits 14.
Fresh Berries in a Warm Citrus Sabayon Custard, Ginger Thins (df, gf on request)
- Trio des Glaces 12.
Homemade Ice Creams: Choice of 3 Seasonal Flavors
- Small Bowl of a Single Flavor* 8.
- Souffle du Jour 15.
Seasonal Hot Souffle (20 minutes preparation)

Notice : Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us. Thank you.
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