

THE HORNERD DORSET INN

FIRST COURSES

Soupe a l'Oignon <i>Onion Soup with Melted Aged Emmental (available gf,df)</i>	13.
Soupe du Jour	
Coquilles Saint-Jacques <i>Almond Crusted Seared Sea Scallops, Carrot Puree, Salsa Verde, Lebanese Seven Spice (gf, df)</i>	22.
Salmon Ceviche <i>Faroe Island Salmon, Lightly Dressed with Chili, Lime, Crisp Vegetables, Yuca Chips, Avocado and Dragon Fruit. (gf, df)</i>	18.
Terre et Mere <i>Sauteed Crab Cakes and Beef Tenderloin Tartare, Moroccan Lemon Aioli, Grebiche Sauce, Potato Crisp (gf, df on request)</i>	22.
Gnocchi de Printemps <i>Potato Gnocchi Sauteed with Asparagus, Peas, Wild Mushrooms, Brown Butter and Parmesan (v; df on request)</i>	16.
Escargot et Babbalucci <i>Burgundy Snails in two preparations: Classic French with Garlic Butter, and Sicilian with Red Wine, Tomato and Black Olives (gf on request)</i>	15.
Pate de Campagne <i>Local Heritage Pork Country Pate with Pistachios, Brandy, House Pickles, Mustard and Sourdough Toasts (df, gf on request)</i>	16.

7 Courses Tasting Menu
Please order for the entire table
118.

Wine Pairing, 5 Glasses
55.



Seasonal produce is from our own organic garden

MAIN COURSES

Main Courses are preceded by a Seasonal Salad

- Boeuf Bearnaise 54.
*Pan Roasted Filet of Beef with a Tarragon Butter Sauce,
Red Wine Reduction, Yukon Potato Cake, Asparagus, Tomato Provencal
(gf or df on request)*
- Roulade de Poulet 44.
*Porcini Mousse Stuffed Breast of Chicken, Mushroom Risotto,
Spinach and a White Wine Thyme Sauce (gf and df on request)*
- Ragout d'Agneau a l'Indian 46.
*Punjabi Style Lamb Stew with Tomato and Spices, Served with
Basmati Rice, Cashews, Coconut, Yogurt, and Mango Chutney
(gf, df on request)*
- Joues de Veau 48.
*Veal Checks Braised with White Wine and Citrus, Celery Root,
Local Ramps, Spinach and Sardinian Fregola (df or gf on request)*
- Poisson du Jour
Fresh Fish Prepared in a Seasonal Manner
- Vegetable Wellington 36.
*Roasted Vegetables, Mushroom Duxelles, Spinach and Puff Pastry,
with Herb Puree, Vegetable Demi Glace, Georgian Spices (v,df; gf on request)*

DESSERTS

- Entremet Tropical 14.
Mango, Passion Fruit Mousse and Coconut Cake, Banana Glaze
- Fantaisie Chocolat Gianduja 14.
*Chocolate Praline and Salted Caramel Budino, Chocolate Cake,
Hazelnut Sable, Marshmallow (gf)*
- Meringue Sundae 14.
*Vanilla Meringue Topped with Three House Ice Creams,
Berry Compote, Almonds, Whipped Cream and Chocolate Sauce (gf)*
Small Bowl of a Single Flavor 7.
- 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 food-borne illness. If you have a food allergy, please notify us! Thank you.
No Separate Checks Please

