

# Squid Ink New Years Day Brunch '09

Served 11am to 4pm (advanced booking advised)

Smoked salmon kedgeree (gf) £12.95

Traditional potted Cornish crab in lemon butter with toasted soda bread (shf) £6.95

Sweetcorn fritters with pan fried king prawns & avocado salsa (shf) £7.25

Crostini of duck liver pate infused with lemon & ginger wine £6.95

Trio of puddings (hogs, groat & mixed game puddings made by local butcher Chris Rounsevell) with bubble & squeak cakes (gf) £12.95

Anti pasti plate to share (selection of Cornish cured ham and salamis made by Deli Farm Charcuterie with local cheeses) served with crusty bread & homemade chutney (serves two) £16.95

Mexican baked eggs (chilli spiced free range eggs baked in a flour tortilla case) served with black bean salsa & crème fraiche (v) £7.25

Toasted muffin with winter berry butter (v) £4.25

Maple baked creams (sweet egg custards topped with freshly grated nutmeg)(v/gf) £5.95

## To Drink

Choose from a selection of locally produced smoothies, juices and presses; fair-trade coffee and teas. Alternatively indulge in a glass of our warming winter punch or a drink from our locally stocked bar.

Key: (df) = dairy free (v) = vegetarian (gf) = gluten free (n) = contains nuts (shf) = shellfish