

Squid Ink restaurant

Spring 2010 Menu

On arrival

Homemade bread selection, Cornish butter & marinated olives

Starters

- Locally caught squid in a crisp tempura batter with wasabi mayo (Japanese horseradish) £6.25
Pan fried scallops wrapped in Cornish coppa (air dried ham) with pea puree & saffron aioli (shf/gf) £7.95
Fowey mussels steamed in a coriander, lime, chilli & coconut broth (shf/df/gf) £6.95
Butterfly fillet of Cornish caught sardine on a black turtle bean salsa (gf/df) £6.95
Pork & veal terrine with pistachios & saffron apple chutney £7.25
Spinach, pine nut & roasted red pepper tart with Cornish Fiesta (feta cheese) (v) £6.25

Main Courses

- Pan fried local skate wing with a caper, lemon & balsamic butter (gf) £16.95
Fillet of salmon with a Cornish crab crust & new season watercress sauce (shf) £17.95
Pan fried John Dory fillet with a broad bean & bacon fricassee (gf) £17.95
Greek style lamb kleftico (cutlets of lamb topped with Cornish fiesta feta cheese baked in parchment parcels with white wine & herbs) (gf) £16.95
Roast breast of spring chicken stuffed with salsa verde (gf/df) £16.95
Spiced tempura vegetables (cauliflower, red pepper, parsnip & mushroom) with cool coriander raita (v) £16.25

All main courses are served with a selection of seasonal vegetables and potatoes or optional side salad

Desserts

- Cornish Orchards apple & Calvados jelly with stem ginger & almond biscotti (n) £6.25
Homemade chocolate pancake with pistachio nuts & Treleavens vanilla ice cream (n) £6.95
Vanilla panna cotta with rhubarb & berry compote & clotted cream shortcake £6.25
Treacle tart with Cointreau marinated oranges & Cornish clotted cream £6.95
Local cheeseboard with homemade oat cakes £7.25

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