

# SQUID INK

*restaurant*

## Summer 2009 Lunch Menu

Two courses £14.95 or three courses for £19.95

### To Start

Cream of sweetcorn bisque with sautéed tiger prawns & coriander butter (shf)

Local crab & vermicelli noodle salad with a fresh chilli, lime & coriander dressing (shf/gf/df)

Crostini of free range duck liver parfait infused with lemon & ginger wine

Cornish goats cheese, roasted red pepper & asparagus tart (v)

### Main Courses

Whole grilled Cornish sardines on gremolata new potatoes & cannellini beans (df/gf)

Fowey river mussels steamed in a coconut, chilli, lime & coriander broth served with crusty bread (df/gf/shf)

Trio of Cornish savoury puddings (pan fried hogs, groat & game puddings) with sweet potato & carrot champ (df)

Wild mushroom & artichoke baked risotto cakes with creamy Cornish Blue cheese dip (gf/v)

### Desserts

Organic lemon tart with Cornish clotted cream

Chocolate pancake with pistachio nuts & vanilla ice cream

Rhubarb syllabub with clotted cream shortbread

Local cheeseboard with homemade oat cakes (£2.50 supplement)

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

Please note that this menu is subject to change depending on the availability of fresh produce.

**Squid Ink restaurant, Lower Chapel Street, East Looe PL13 1AT Tel: 01503 262674**