

Squid Ink restaurant

Spring 2011 Menu

On arrival

Homemade bread selection, Cornish butter & chefs daily changing amuse bouche

Starters

Locally caught squid in a crisp tempura batter with wasabi mayo (Japanese horseradish) £7.95

Pan fried scallops with green pea puree & chargrilled artichoke hearts (shf/gf) £8.25

Fowey mussels steamed in a coriander, lime, chilli & coconut broth (shf/df/gf) £7.95

Butterfly fillet of Cornish caught sardine on a black turtle bean salsa (gf/df) £7.25

Ostrich & almond terrine with saffron apple chutney £7.25

Crostini of duck liver pate infused with lemon & ginger £7.25

Goats cheese pannacotta with carpaccio of beetroot, beetroot coulis & spiced beetroot jelly (v)
£7.25

Main Courses

Pan fried local skate wing with a caper, lemon & balsamic butter (gf) £16.95

Chorizo stuffed roast squid on a bed of saffron risotto (gf) £18.25

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) £17.95

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) £16.95

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

Desserts

Cornish Orchards apple & Calvados jelly, ginger infused cream with dark chocolate & stem ginger biscotti (n) £7.25

Homemade chocolate pancake with pistachio nuts & Treleavens vanilla ice cream (n) £7.95

Vanilla panna cotta with mixed berry compote & clotted cream shortcake £7.25

Traditional treacle tart with 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)

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