

# The Squid Ink – Dinner Menu

## On Arrival

Homemade bread selection with Cornish butter, served with olives, balsamic vinegar & olive oil (v/n)

Chefs choice of amuse bouche (shf)

## To Start

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

Roast red pepper and sun-blushed tomato filo tart, baked with Cornish brie & served with mixed leaves (v) £7.50

Pan-fried scallops with black & hogs pudding served with apple chutney (shf) £8.25

Cornish butterfly of sardine fillets served on a bed of black bean, avocado & tomato salsa (gf) £7.75

Fowey mussels steamed in a white wine, cream, coriander & lime broth (shf/gf) £7.95

Soup of the day served with sour cream & fresh herbs (v) £6.25

Cornish crab cakes with avocado, tomato & red onion salsa (shf) £8.25

Duck liver pate served with whole-meal toast, mixed leaves & caramelised onion marmalade (n) £7.50

## Main Event

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

Roast rack of lamb with a mustard & herb breadcrumb coat (df) £18.75

Escalopes of Halibut with a dill, celery, cream & Muscadet sauce £20.25

Grilled goats cheese Tagliatelle with a mushroom cream served with a rocket and pine nut nest (v/n) £16.95

Char-grilled aged sirloin of Cornish beef with a Béarnaise sauce £19.25

Pan-fried John Dory fillets with a broad bean & bacon fricassee (gf) £18.25

Cornish breast of chicken wrapped in prosciutto ham, stuffed with asparagus mousse & served with a wild mushroom sauce £16.95

All main courses are served with a selection of seasonal vegetables and potatoes or a side salad if you prefer.

## To Finish

Lemon Tart served with wild berry compote & vanilla ice-cream (v) £7.25

Summer pudding served with raspberry coulis and crème anglaise (v) £7.25

Homemade chocolate pancake with chopped pistachio nuts & vanilla ice-cream (v/n) £7.95

Vanilla crème brulee served with a strawberry cassis & shortbread biscuit (v) £7.25

Local cheeseboard selection with grapes, celery, oats cakes and chutney (v/n) £8.25

To compliment your sweet or cheese we have a selection of dessert wines, ports and liqueurs available

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