

St Petrus Bistro

Sample menu

BOOK

CAMEL VALLEY SPARKLING BRUT ROSÉ

“Bob and Sam Lindo have won countless awards for their sparkling Rosé grown just along the River Camel. We are immensely proud to have listed their wonderful fizz for the last 20 years” – Charlie. Glass (125ml) 13.50/ Bottle 65.00

COOMBESHEAD FARM SOURDOUGH BREAD we tend to bake our bread abit dark because that’s where the flavour is. It’s a fine line between caramelised and burnt – Ben Glazer (Head Baker) 4.50

STARTERS

FRESH TOMATO SOUP with an olive tapenade 5.95

GRILLED MOUNTS BAY SARDINES with tomato, garlic and thyme dressing 6.95

FISH & SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, with croûtons, rouille and Parmesan 9.95

MOULES MARINIÈRE WITH ONION, GARLIC AND PARSLEY funnily enough, I haven’t done a recipe for moules marinière for ages – not since my first book 9.95

GRILLED SCALLOPS with coriander and hazelnut butter 16.95

PRIX FIXE MENU

3 courses £25.95

Available every day 12 - 4pm

GRILLED MACKEREL SALAD
with tomato and sherry vinegar

COARSE PORK AND HERB TERRINE
with sourdough toast

HAKE ALLA CARLINA

Venetian recipe of a hake fillet with a sauce of tomatoes and capers.

PASTA ALLA PESTO TRAPANESE
with almond, basil and pecorino

STICKY TOFFEE PUDDING

with Cornish clotted cream

PASSION FRUIT PAVALOVA
with Chantilly cream

MAINS

RAVIOLI with porcini, sundried tomatoes and hazelnuts 15.95

CHICKEN PAILLARD with watercress and red wine dressing 16.95

SEA BASS with spinach and beurre blanc 19.95

GRILLED HAKE with Pardina lentil and persillade butter 19.95

TUNA STEAK with rocket leaves and salsa verde. 19.95

WHOLE LEMON SOLE with black olive butter 27.95

FROM THE GRILL

Meat from our Launceston based butcher Philip Warren.

12 oz FULL FACE RUMP seasoned with my own spice mix of peppercorns and chipolte chilli. Served with rocket and thin cut chips 26.95

10oz RIB EYE STEAK 30 day dry aged Hereford, seasoned with my own spice mix of peppercorns and chipolte chilli. Served with rocket and thin cut chips 29.95

14 OZ SIRLOIN ON THE BONE In Ricks opinion the best tasting steak, more fat and a bit of sinew, but so much flavour. 30 day dry aged Hereford, seasoned with my own spice mix of peppercorns and chipolte chilli. Served with rocket and thin cut chips 35.95

BORDELAISE SAUCE 3.00

SIDES

THIN CUT CHIPS 3.50

BUTTERED POTATOES wirh parsley and mint 3.50

MIXED LEAF SALAD with fines herbes 4.00

KALE with confit garlic 4.00

BROCOLLI with salsa verde 4.00

DESSERTS

VANILLA CHEESECAKE with mixed berry compote 6.95

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry ice creams and raspberry, lemon and lime, mango sorbet 6.95

STICKY TOFFEE PUDDING with Cornish clotted cream 7.50

CHOCOLATE PAVÉ peanut crumb and vanilla ice cream 7.95

SELECTION OF 3 CHEESES Brie, stilton and goats cheese 9.95

Please ask for information on allergens.

A discretionary charge of 12.50% will be added on all bills.

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VEGAN MENU

STARTERS

ASPARAGUS DIJONNAISE 9.95

FRESH TOMATO AND BASIL SOUP 5.95

MAINS

MUSHROOM BRUSHETTA
Tomato, garlic and parsley. 13.95

CASHEW NUT CURRY
lightly spiced Sri Lankan curry with coconut milk. Served with basmati rice 18.95

DESSERT

SORBET
raspberry, mango and orange sorbet 6.95

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CHILDREN'S MENU

STARTERS

Cucumber and carrot dipping sticks, homemade hummus
and sourdough bread 3.95

Moules Marinere 4.95

MAINS

Grilled fish and chips with garden peas
and homemade tartare sauce 6.95

4oz Rump steak with garden peas and chips 8.95

DESSERTS

Jelly and ice cream 4.00

Sticky toffee pudding with Cornish clotted cream 4.00

COCKTAILS

- KIR ROYALE Champagne and Blackcurrant liqueur. 10.50
- PROSECCO ROYALE Rhubarb, Elderflower, Strawberry or Peach, and Prosecco. 9.95
- APEROL SPRITZ Aperol, Prosecco, soda, and a slice of orange. 9.50
- BELLINI Prosecco served with a dash of peach puree 9.95
- RUBYS BRAMBLE Tarquins Blackberry Gin, Elderflower Liqueur and Apple Juice. 9.95
- ESPRESSO MARTINI Belvedere Vodka, Tossolini coffee liqueur and Origin coffee. 10.95

CHAMPAGNE & SPARKLING WINES

- RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV
Glass (125ml) 12.20 Half Bottle 39.00, Full Bottle 65.00
- CHAMPAGNE BEAUMONT DES CRAYÈRES BRUT, FRANCE NV
Glass (125ml) 12.50 / Bottle 60.00
- CAMEL VALLEY SPARKLING BRUT ROSÉ, CORNWALL, 2017
Glass (125ml) 13.50 / Bottle 65.00
- PROSECCO LA TORDERA DOC TREVISO, ITALY NV
Glass (125ml) 8.20 / Bottle 39.50
- CHAMPAGNE BILLECART-SALMON BRUT ROSÉ, FRANCE
Bottle 96.00

ROSÉ WINE

- GRENACHE/SYRAH, LE TUFFEAU IGP D'OC, FRANCE 2018
Glass (175ml) 8.70 / Bottle 33.00
- CUVEE ALEXANDRE COTEAUX D'AIX-EN - PROVENCE ROSÉ 2019
Glass (175ml) 10.80 / Bottle 41.00

WHITE WINE

- SPANISH WHITE SHAYA ARINDO, VINO BLANCO, SPAIN 2018
Glass (175ml) 7.60 / Bottle 29.00
- SAUVIGNON BLANC, LE TUFFEAU, IGP D'OC, FRANCE 2018
Glass (175ml) 6.80 / Bottle 26.00
- PINOT GRIGIO 'VILLA FIORE', IGT VENEZIA-GIULIA, ITALY 2018
Glass (175ml) 7.60 / Bottle 29.00
- CHARDONNAY, XANADU EXMOOR DRIVE, MARGARET RIVER, AUSTRALIA 2018
Glass (175ml) 9.20 / Bottle 35.00
- PICPOUL DE PINET 'PRÉAMBULE', L'ORMARINE, COTEAUX DU LANGUEDOC, FRANCE 2018 *Bottle 33.00*
- MUSCADET SÈVRE-ET-MAINE SUR LIE, DOMAINE GADAIS, LOIRE, FRANCE 2018
Bottle 35.00
- ALVARINHO, VINHO VERDE, PORTUGAL 2018
Bottle 39.00
- CHENIN BLANC 'SECATEURS' AA BADENHORST FAMILY WINES, SWARTLAND, SOUTH AFRICA 2019
Glass (175ml) 8.40 / Bottle 32.00
- SAUVIGNON BLANC, WYEBROOK ESTATE, MARLBOROUGH, NEW ZEALAND 2018
Glass (175ml) 10.30 / Bottle 39.00
- TERRE DE ASOREI, ALBARIÑO, RÍAS BAIXAS, SPAIN 2018
Bottle 45.00
- RICK STEIN'S WHITE BURGUNDY, MÂCON, FRANCE 2018
Glass (175ml) 12.60 / Bottle 48.00
- CHABLIS JEAN MARC BROCARD 2017
Glass (175ml) 13.00 / Bottle 49.50
- SANCERRE 'LA MERCY DIEU' FRANCE 2018
Bottle 55.00 / Magnum 95.00
- MEURSAULT, 'FERNAND BOYER' DOMAINE BOYER-MARTENOT, FRANCE 2017
Bottle 90.00

RED WINE

- RICK STEIN'S SPANISH RED, GARNACHA, CAMPO DE BORJA SPAIN 2018
Glass (175ml) 7.60/ Bottle 29.00
- BELLA FIORE, TENUTA FIOREBELLI, IGT VENETO, 2016
Glass (175ml) 9.50 / Bottle 35.00
- MALBEC CLASICO, KAIKEN, MENDOZA, ARGENTINA 2018
Glass (175ml) 9.20 / Bottle 35.00
- CHÂTEAU MALEDAN, BORDEAUX, FRANCE 2018
Glass (175ml) 9.70 / Bottle 37.00
- RIOJA CRIANZA SANTIAGO, RIOJA, SPAIN 2016
Bottle 35.00
- PINOT NOIR, JAMES BRYANT HILL, CALIFORNIA, USA 2016
Glass (175ml) 9.80 / Bottle 39.00
- CHATEAU MARGAUX SICHEL
Bottle 55.00

BEER & CIDER

- PERONI 4.25
- CHALKY'S BITE 4.75
- DOOM BAR 4.95
- CORNISH ORCHARDS FARMHOUSE CIDER 4.50
- SHARPS OFFSHORE PILSNER 4.50
- HARBOUR DAYMER BAY 4.50
- HEINEKEN 0% 4.25

DESSERT WINE

- MONBAZILLAC
Glass 7.50 / Bottle 35.00
- SHERRY (70ml)
- LUSTAU PEURTO FINO 6.00
- COGNAC (25ml)
- HENNESSY VS 5.95
- HENNESSY XO 9.95
- ARMAGNAC (25ml)
- BAS ARMAGNAC 5.25

Wine by the glass is served on these premises in measures of 125ml and 175ml, or in multiples of those quantities

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