

St Petrus Bistro

Sample menu

BOOK NOW

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

FRESHLY BAKED BREAD AND OLIVES walnut bread from our bakery in Padstow with butter and olives 4.50

STARTERS

FRESH TOMATO SOUP with basil and tapenade 5.95

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

WARM SALAD OF PIGEON BREAST with watercress and potatoes 8.95

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 15.95

GREMOLATA PRAWNS with garlic, lemon and parsley 12.95

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

HAKE ALLA CARLINA

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

PASTA ALLA PESTO TRAPANESE with almond, basil and pecorino

PASSION FRUIT PAVLOVA with Chantilly cream

STICKY TOFFEE PUDDING with Cornish clotted cream

SELECTION OF ICE CREAMS AND SORBETS

MAINS

WHOLE DEVILLED MACKEREL with tomato, onion and mint salad 10.95

CHARGRILLED TUNA STEAK with rocket and salsa verde 19.95

GRILLED HAKE with spring onion mash and soy butter 19.95

RAVIOLI with porcini, hazelnuts and sun-dried tomatoes 15.95

CHARGRILLED CHICKEN PAILLARD with watercress and red wine dressing 16.95

LEMON SOLE with black olive butter 27.95

PADSTOW LOBSTER GRILLED split and grilled served in the shell with a fines herbes. To some picking the meat is too messy but to me it's a memorable feast. Served with thin cut chips 29.95

FROM THE GRILL

Meat from our Launceston based butcher Philip Warren.

10oz RIB EYE STEAK 30 day dry aged Hereford, with rocket and thin cut chips 29.95

8oz FILLET STEAK with rocket and thin cut chips 33.95

BÉARNAISE / BORDELAISE SAUCE 2.95

SIDES

THIN CUT CHIPS 3.50

BUTTERED POTATOES with parsley and mint 3.50

MIXED LEAF SALAD with fines herbes 4.00

KALE WITH CONFIT GARLIC 4.00

DESSERTS

PASSION FRUIT PAVLOVA with Chantilly cream 6.95

LEMON TART with blood orange sorbet 6.95

VANILLA CHEESECAKE with a mixed berry compote 7.95

STICKY TOFFEE PUDDING with Cornish clotted cream 7.50

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, raspberry, blood orange and lemon and lime 1.95 per scoop