

St Petrocs Bistro

Appetisers

Coombeshead Sourdough
& Kalamata Olives 5.95

Lemon Sole Goujons
with tartare sauce 5.95

Halloumi Saganaki
drizzled with honey, black sesame seeds
and oregano 5.95

Padron Peppers
With sea salt and olive oil 5.95

Salt Cod Brandade
with sourdough and olive tapenade 5.95

Starters

Roasted Red Pepper and Tomato Soup
with basil and olive oil 7.50

Walnut Crusted Goat's Cheese
With chilli beetroot and thyme 9.95

Fish and Shellfish Soup
with rouille, Parmesan and croutons 11.95

La Mouclade
Rick's mussel dish, a famous recipe from
La Rochelle of lightly spiced mussels in a creamy sauce
14.95

Crab Linguine
with garlic, parsley and chilli 14.95

Piri Piri Prawns
with toasted sourdough 14.95

Smoked Salmon
with horseradish cream and buttered
sourdough bread 15.95

Grilled Scallops
with hazelnut butter and coriander 19.95

Mains

Chicken Palliard
with watercress and red wine
dressing 19.95

Hake alla Carlina
with gherkins, capers and parsley 26.95

Sea Bass Fillets
with spinach and beurre blanc 28.95

Chargrilled Tuna Steak
with roasted fennel, tomatoes and
apple balsamic vinegar.
Served pink in the middle 25.95

One Feeds Two - When you order the tuna steak,
we provide a school meal for a child living in
poverty. Good food - does good.

Whole Lemon Sole
with black olive butter and crispy basil 37

Monkfish
with crushed new potatoes and watercress 39.95

Tronçon of Turbot
with a sauce vierge 45

*Trerethern Farm - Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside
Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.*

Lunch Special

Available every day, 12pm to 3pm

Steak Frites Seasoned 8oz bavette steak, simply cooked in a hot griddle pan with a generous knob of butter, paired with French fries, a rocket salad
and a 125ml glass of Stein's Bordeaux Superieur or Gros Manseng Sauvignon Blanc 22.95

Barbecue Grill

*The beef is from Philip Warren's Butchers, Launceston. Seasoned with my own spice mix of peppercorns and chipotle chilli.
Served with a cherry tomato, thyme, shallot and rocket salad and thin cut chips.*

Full Face Rump Steak 29.95

10oz Ribeye Steak 35.95

Lamb Cutlets 32.95

8oz Fillet Steak 42.50

add: Bearnaise sauce | Peppercorn sauce 3.95 each

Sides

Thin Cut Chips 5 | **Buttered Potatoes** 5 | **Baby Gem Salad** with shallots, cream and Cabernet Sauvignon vinaigrette 5.95

Savoy Cabbage with bacon and chives 5.95 | **Kale** with confit garlic 5.95 | **Tenderstem Broccoli** with salsa verde 5.95

Charity Lunch Menu

Available every day, 12 - 3pm

3 courses for £19.95

plus a £2.50 donation to St Petrocs

St Petrocs are working to end homelessness in Cornwall by providing accommodation, support and advice to people experiencing homelessness.
In the last year, they've rehoused 581 people and helped reduce the number of rough sleepers in Cornwall for the second year in a row.

Smoked Mackerel Pâté
with sourdough

Frittata
with cavolo nero and feta cheese

Hot Toulouse Sausage
with a tomato, capers and shallot salad

Hake, Mussel and Tomato Stew

Poulet au Parmentier
a gruyere gratin of chicken, tomato and black olives

Saag Paneer

Lemon Posset

Clementine, Almond and Olive Oil Cake
with crème fraîche

Pot au Chocolate
with vanilla cream

Please ask for information on allergens. | A discretionary 12.5% service charge will be added to your bill.

St Petrus Bistro

Desserts

Chocolate Pavé

with peanut crumb and vanilla ice cream 8.95

Pistachio Panna Cotta

with pistachio double cream 8.95

Sticky Toffee Pudding

with Cornish clotted cream 8.95

Ice Creams and Sorbets 3 scoops

vanilla | chocolate | salted caramel | strawberry | lemon & lime | raspberry | mango 6.95

Affogato

vanilla ice cream with Frangelico liqueur and espresso 7.95

Selection of Cheeses

Ashlynn, Quicke's Cheddar and Stilton served with beetroot chutney and crackers 12.50

Dessert Wines

MOSCATO D'ASTI, MONCUCCO, DOCG, FONTANAFREDDA, ITALY, 2019

30.00 (37.5cl bottle)

MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2018

8.00 (70ml glass) | 38.00 (75cl bottle)

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2018

15.30 (70ml glass) | 44.00 (37.5cl bottle)

SAUTERNES, CYPRÈS DE CLIMENS BARSAC, BORDEAUX, FRANCE 2014

12.00 (70ml glass) | 52.00 (37.5cl bottle)

PEDRO XIMENEZ, BELLA LUNA, SPAIN

7.50 (70ml glass) | 24.00 (37.5cl bottle)

QUINTA DE LA ROSA LBV 2016, PORTUGAL

7.70 (70ml glass) | 50.00 (50cl bottle)

QUINTA DE LA ROSA 10 YEAR OLD TAWNY, PORTUGAL

8.50 (70ml glass) | 59.00 (50cl bottle)

SAKE AKESHI TAU UMESHU, JAPAN, NV

7.50 (50ml glass) | 54.00 (50cl bottle)

Please ask for information on allergens.

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