

# St Petrus Bistro

## Appetisers

**Coombeshead Sourdough**  
& Kalamata Olives 5.95 778kcal

**Lemon Sole Goujons**  
with tartare sauce 5.95 156kcal

**Salt Cod Brandade**  
with sourdough and olive tapenade  
5.95 246kcal

**Halloumi Saganaki**  
drizzled with honey, black sesame seeds  
and oregano 5.95 489kcal

## Starters

**Roasted Red Pepper and Tomato Soup**  
with basil and olive oil 7.50 675kcal

**Walnut Crusted Goat's Cheese**  
with chilli beetroot and thyme 9.95

**Fish and Shellfish Soup**  
with rouille, Parmesan and croutons 11.95 451kcal

**La Mouclade**  
Rick's mussel dish, a famous recipe from  
La Rochelle of lightly spiced mussels in a creamy sauce  
14.95 596kcal

**Piri Piri Prawns**  
with toasted sourdough 14.95 487kcal

**Crab Linguine**  
with garlic, parsley and chilli 14.95 365kcal

**Smoked Salmon**  
with horseradish cream and buttered  
sourdough bread 15.95 742kcal

**Grilled Scallops**  
with truffle butter 19.95 360kcal

## Mains

**Chicken Palliard**  
with watercress and red wine  
dressing 19.95 1188kcal

**Hake alla Carlina**  
with gherkins, capers and parsley 26.95 830kcal

**Sea Bass Fillets**  
with spinach and beurre blanc  
28.95 914kcal

**Chargrilled Tuna Steak**  
with roasted fennel, tomatoes and apple balsamic  
vinegar. Served pink in the middle 25.95 290kcal  
**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 789kcal

**Monkfish**  
with crushed new potatoes and watercress 39.95  
1034kcal

**Tronçon of Turbot**  
with a bone marrow gravy 45 820kcal

*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.*

## 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 1249kcal

**10oz Ribeye Steak** 35.95 1051kcal

**Lamb Cutlets** 32.95 1726kcal

**8oz Fillet Steak** 42.50 998kcal

add: Bearnaise sauce 576kcal | Bone marrow gravy 454kcal | Peppercorn sauce 196kcal 3.95

**Steak Frites** Seasoned 8oz bavette steak, simply cooked in a hot griddle pan with a generous knob of butter, paired with salty fries,  
rocket salad and a 125ml Bordeaux Superieur or Gros Manseng Sauvignon Blanc 22.95 896kcal

## Sides

**Thin Cut Chips** 5 498kcal | **Buttered Potatoes** 5 378kcal | **Baby Gem Salad** with shallots, cream and Cabernet Sauvignon vinaigrette 5.95 118kcal

**Savoy Cabbage** with bacon and chives 5.95 410kcal | **Kalettes** with olive oil and sea salt 5.95 28 kcal | **Tenderstem Broccoli** with salsa verde 5.95 241kcal

## Lunch Special

**Set Lunch Menu - Available every day, 12 - 3pm**

Two courses £21 | Three Courses £26

**Mackerel Salad**  
with fennel and sundried tomatoes 279kcal

**Roasted Red Pepper and Tomato Soup**  
with basil and olive oil 675kcal

**4oz Steak Frites**  
with thin cut chips and rocket salad 1060kcal

**Lemon Sole Goujons**  
with mixed leaf salad and tartare sauce 554kcal

**Cheesecake**  
with mixed berry compote 283kcal

**Sticky toffee pudding**  
with clotted cream 1344kcal

**Three Courses 17.50 | Available Monday to Friday, 12 - 3pm**

**LOCH DUART SALMON**  
with passion fruit, lime,  
chilli and coriander

**FRENCH BEEF BURGER**  
topped with melted Camembert, thin cut  
chips and mayonnaise

**LEMON SEMIFREDDO**

Delight friends and family with a Rick Stein gift card,  
redeemable in all our restaurants, rooms, cookery school,  
shops and online.



*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)

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