

St Petrus Bistro

APPETISERS

COOMBESHEAD SOURDOUGH
with kalamata olives and salt cod
brandade
6.95 | 778kcal

TEMPURA COURGETTE FLOWER
with sweet chilli dipping sauce
6.95 | 41kcal

MEXICAN CORN ON THE COB
with feta, chilli and lime
5.00 | 157kcal

PADRON PEPPERS
local, more hot than not!
5.95 | 164kcal

STARTERS

CELEBRATING UNsung SEAFOOD



We're championing the unsung fish and shellfish of the British Isles, prepared in classic dishes you know and love. Discover something new...

STARTER: SEAFOOD SATAY

Our take on the Indonesian classic. Balinese spiced fish skewers with a peanut sauce. 9.95

MAIN: POUTING WITH SPRING ONION MASH

Grilled pouting served with spring onion mash, tomato, coriander and a soy butter sauce. 19.95

BEEF TARTARE
chopped top rump steak
19.95 | 206kcal

SMOKED SALMON
with walnut bread
16.50 | 318kcal

DEVILLED EGGS
with anchovies and baby gem lettuce
9.95 | 201kcal

SEA BASS CEVICHE
with pomegranate
14.95 | 372kcal

LAMB SWEETBREADS
with lemon and tarragon sauce
12.95 | 311kcal

HERITAGE TOMATO SALAD
with mozzarella
10.95 | 372kcal

LUNCH SPECIALS

All 15.95

LOBSTER ROLL FRITES
made to Jack's recipe.
Cornish lobster served in
a brioche roll
1139kcal

CHICKEN CAESAR SALAD
gem lettuce, croutons,
chicken and classic Caesar
dressing
432kcal

STEAK FRITES
seasoned rump steak from
Phillip Warren, Launceston
1484kcal

MOULES FRITES
mussels with white wine,
onion and parsley
1622kcal

PASTA ALLA NORMA
with aubergine, chilli,
tomato and goats cheese
853kcal

MAINS

CRAB LINGUINE
with garlic, parsley and chilli
29.90 | 597kcal

PORK
with a cider butter sauce
24.95 | 1229kcal

CORNISH HAKE
with spring onion mash
28.95 | 1229kcal

WHOLE ROASTED BREAM
with fennel and Pernod
29.95 | 459kcal

HOME SMOKED CHICKEN BREAST
with carrot, ginger and chilli sambal
21.95 | 380kcal

OVEN-DRIED TOMATO AND THYME TART
with Blue Vinny cheese, olive oil and rocket
19.95 | 1188kcal

BLONDE RAY
with bearnaise
29.95 | 987kcal

PHILIP WARREN BUTCHERS – all our meat comes from Philip and Ian's skilled team in Launceston. As well as farming their own livestock they work with small farmers across Dartmoor, Bodmin Moor, and the grasslands of the Tamar Valley, specialising in native breeds to produce the very best Cornish meat.

BARBECUE GRILL

12 OZ FULL FACE RUMP STEAK
31.95 | 1229kcal

10OZ RIBEYE STEAK
38.95 | 1506kcal

8OZ FILLET STEAK
43.95 | 968kcal

add: Bearnaise sauce 576kcal | Bone marrow gravy 454kcal | Peppercorn sauce 196kcal 4.00
Our beef is from Philip Warren's Butchers, Launceston. Served with a cherry tomato, thyme, shallot and rocket salad and thin cut chips

SIDES

THIN CUT CHIPS
5.95 | 498kcal

CAESAR SALAD
6.95 | 188kcal

GRILLED HISPI CABBAGE
with olive oil and sea salt
6.50 | 174kcal

KALE
with confit garlic
6.50 | 197kcal

BUTTERED POTATOES
5.95 | 378kcal

MIXED LEAF SALAD
with white wine vinaigrette
5.95 | 367kcal