

St Petrus Bistro

APPETISERS

COOMBESHEAD SOURDOUGH
with kalamata olives
6.95 | 778kcal

HALLOUMI SAGANAKI
with honey, oregano & black sesame
5.95 | 489kcal

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

STARTERS

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

FRENCH ONION SOUP
with gruyère cheese
10.95 | 574kcal

SMOKED SALMON
with walnut bread
16.50 | 318kcal

STEAK TARTARE
chopped top rump steak
16.95 | 206kcal

LUNCH SPECIALS

All 15.95

PRAWN ROLL FRITES
made to Jack's recipe.
Cornish prawn served in a
brioche roll
963kcal

STEAK FRITES
seasoned rump steak from
Phillip Warren, Launceston
856kcal

MOUCLADE
MUSSELS FRITES
mussels with white wine,
saffron & cream
838kcal

AUBERGINE CURRY
with chilli, tomato, kaffir
lime & basmati rice
587kcal

MAINS

BUTTERNUT SQUASH RISOTTO
with sage with beurre noisette
19.95 | 487kcal

6OZ BURGER
with chips, caramelized onion, cheese and lettuce
18.50 | 1214kcal

GRILLED MEGRIM SOLE
with roasted red pepper, chilli, garlic & oregano
19.95 | 331kcal

WHOLE ROASTED BREAM
with fennel and Pernod
29.95 | 459kcal

CORNISH HAKE
with spring onion mash
28.95 | 485kcal

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 368kcal 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

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, specializing in native breeds to produce the very best Cornish meat.

SIDES

THIN CUT CHIPS
5.95 | 498kcal

KALE
with confit garlic
6.50 | 197kcal

MIXED LEAF SALAD
with white wine vinaigrette
5.95 | 367kcal

KALETTES
with olive oil
5.95 | 164kcal

BUTTERED POTATOES
5.95 | 378kcal