

# St Petrus Bistro

## Appetisers

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

**Lemon Sole Goujons**  
with tartare sauce 5.95

**Coombeshead Sourdough  
& Kalamata Olives** 5.95

**Grilled Langoustine**  
with mayonnaise 10.95

**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

**Devilled Kidneys**  
with mushrooms and sourdough 9.95

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

**Grilled Scallops**  
with hazelnut butter and coriander 19.95

**Crab Salad**  
with rocket, lemon and basil 16.95

**Mussels**  
with chilli, butter, garlic, tomato and parsley 12.95

**Smoked Salmon**  
with horseradish cream and buttered  
walnut bread 15.95

**Piri Piri Prawns**  
with toasted sourdough 14.95

## Summer of Shellfish

*Some special starters to celebrate  
British shellfish*

**Lobster and Cod Chowder**  
from Rick's Seafood Odyssey 14.95

**Grilled Langoustines**  
with Pernod and tarragon dressing 31.95

## Mains

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

**Lemon Sole Joinville**  
with beurre noisette, prawns  
and curly parsley 36.00

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

**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.

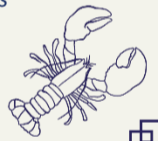
**Whole Bream**  
with fennel mayonnaise and mixed leaf salad 26.95

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

## Summer of Shellfish

**Grilled Cornish Lobster**  
As part of our Summer of Shellfish  
we're celebrating fantastic Cornish  
lobster. Enjoy with fines herbes,  
thin cut chips and salad 34.95

*This dish includes a £1 donation  
to the Lobster Hatchery's  
wonderful work.*



*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.*

**12oz Full Face Rump Steak** 29.95

**Lamb Cutlets** 32.95

**10oz Ribeye Steak** 35.95

**8oz Fillet Steak** 42.50

add: Bearnaise sauce | Bordelaise 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 | **Cavolo Nero** with confit garlic 5.95 | **Tenderstem Broccoli** with salsa verde 5

## Set Lunch

Three Courses for £26 | Available every day, 12 - 3pm

**Mackerel Salad**  
with sun dried tomatoes

**Coarse Pork and Herb Terrine**  
with beetroot chutney and  
toasted sourdough

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

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

**Cheesecake**  
with mixed berry compote

**Sticky toffee pudding**  
with clotted 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)

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