

St Petrus Bistro

Appetisers

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

Coombeshead Sourdough
& Kalamata Olives 5.95

Lemon Sole Goujons
with tartare sauce 5.95

Starters

Roasted red pepper and tomato soup
with basil and olive oil 7.50

Moules Marinière
with cream, white wine and shallot 11.50

Fish and Shellfish Soup
with rouille, Parmesan and croutons 11.95

Piri Piri Prawns
with toasted sourdough 14.95

Smoked Salmon
with horseradish cream and
buttered walnut bread 15.95

Crab Salad
with rocket, lemon and basil 16.95

Grilled Scallops
with hazelnut butter and coriander 19.95

Mains

6oz French Burger
with camembert and caramelised onion,
served in a brioche bun 18.50

Chicken Palliard
with watercress and a red wine
dressing 19.95

Whole Bream
with fennel mayonnaise and
mixed leaf salad 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.

Hake alla Carlina
with gherkins, capers and parsley 26.95

Whole Lemon Sole
With black olive butter and
crispy basil 37.00

Monkfish
with crushed new potatoes
and watercress 39.95

*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

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 toasted almonds 5

Set Lunch

Two Courses for £21 | 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 Cornish clotted cream

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

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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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