

St Petrus Bistro

"I love starting dinner with a few plates for everyone to share."

APPETISERS	Coombeshead sourdough, salted butter and Kalamata olives	6.5
	Serrano Ham Croquetas	6.5
	Whipped Smoked Cod Roe with sourdough	7
	Halloumi saganaki with honey, black sesame, and oregano	7
	Crab and Saffron Croquetas	9.5
STARTERS	Citrus salad with grapefruit, orange, shallots, capers and whipped feta	11
	Potato, Pea and watercress soup with wild garlic, serrano ham and burrata	12.5
	Zuppa Di Cozze E Arselles – stew of mussels and clams with chargrilled sourdough	13.5
	Moules Marinieres – St Austell Bay Mussels	13.5
	Scallops with hazelnut butter	19.5
	King Gremolata Prawn with lemon mayonnaise	23.5
MAINS	Aubergine Schnitzel with romesco sauce, rocket and salsa Verde	18
	Crab tagliatelle with cherry tomato, chilli and garlic	24.5
	Chicken Schnitzel Caesar salad with a soft-boiled egg	25.5
	Tuna steak with Salsa Verde and rocket	29.95
	Hake Cassoulet- chorizo, bacon, butter beans, crispy kale and persillade butter	31
	Full face rump steak with a cherry tomato, shallot and basil salad and thin cut chips	39
	8oz Sirloin steak with a cherry tomato, shallot and basil salad, and thin cut chips	39.5
	8oz Ribeye Steak with a cherry tomato, shallot and basil salad, and thin cut chips	42.5
	Grilled whole plaice, black olive butter, crispy basil and new potatoes	42.5
	Monkfish tail with crushed new potatoes, watercress, olive oil and balsamic vinegar	43.5
SIDES & SAUCES	Mixed leaf salad	6
	Kale with confit shallot	6.5
	Chips	6.5
	Buttered new potatoes with mint and parsley	6.5
	Purple sprouting broccoli with Salsa Verde	7.5
	Peppercorn sauce	4
	Bearnaise sauce	4
SET MENU	Potato, Pea and watercress soup with wild garlic, serrano ham and burrata	
12 - 14.45	Hake Cassoulet- chorizo, bacon, butter beans, crispy kale and persillade butter	23.95
17 - 18.30	Rhubarb crumble with vanilla ice cream	