

St Petrus Bistro

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

APPETISERS	Coombshead sourdough, salted butter and Kalamata olives 1058kcal	6.5
	Halloumi saganaki with honey, black sesame, and oregano 623kcal	7
	Whipped Smoked Cod Roe with sourdough 575kcal	7
	Padstow Kitchen Gardens Courgette flower with sweet chilli dipping sauce 418kcal	8
	Crab and Saffron Croquetas 620kcal	9.5
STARTERS	Shallot tart tatin with whipped feta 627kcal	9
	Roasted red pepper soup with croutons and basil 381kcal	9.5
	Citrus salad with grapefruit, orange, shallots, capers and whipped feta 279kcal	11
	Goats cheese salad with pear, lentils, beetroot and walnuts 327kcal	12
	Tuna carpaccio with mustard dressing, tomato concasse, capers 574kcal	13.5
	Moules Mariniere – St Austell Bay Mussels 654kcal	13.5
	Scallops with coriander and hazelnut butter 377kcal	19.5
	King Prawn with gremolata and aioli 389kcal	23.5
MAINS	Aubergine Schnitzel with romesco sauce, rocket and salsa Verde 729kcal	18
	Crab tagliatelle with cherry tomato, chilli and garlic 874kcal	24.5
	Tuna steak with Salsa Verde and rocket 964kcal	29.95
	8oz Sirloin steak with a cherry tomato, shallot and basil salad, and thin cut chips 1296kcal	39.5
	8oz Ribeye Steak with a cherry tomato, shallot and basil salad, and thin cut chips 1270kcal	42.5
	Whole plaice, black olive butter, crispy basil and new potatoes 878kcal	42.5
	Monkfish tail with crushed new potatoes, watercress, olive oil and balsamic vinegar 741kcal	43.5
	Whole Grilled Lobster with fines herbs butter and thin cut chips 1056kcal	56.95
SIDES & SAUCES	Mixed leaf salad 212kcal	6
	Kale with confit shallot 284kcal	6.5
	Chips 479kcal	6.5
	Buttered new potatoes with mint and parsley 380kcal	6.5
	Peppercorn sauce or Bearnaise sauce 291kcal	4
SET MENU 12-14.45 17-18.30	Roasted red pepper soup with croutons and basil 381kcal	
	Mountain sausage parpadelle, pork sausage with tomato, fennel and garlic, pasta 878kcal	23.95
	Chocolate Pave with crystallised peanuts and salted caramel ice cream 972kcal	

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DESSERTS

SWEETS TREATS

Affogato served with Frangelico	225kcal	9
Pavlova with a mixed berry compote and Chantilly cream	638kcal	9
Sticky toffee pudding with clotted cream	984kcal	10.5
Chocolate Pave with crystallised peanuts and salted caramel ice cream	972kcal	10.5
Apple tarte tatin, vanilla ice cream – sharing for 2	732kcal	18.5

ICE CREAM & SORBET

3 scoops	519kcal	7.5
Ice cream flavours: Vanilla Chocolate Strawberry Salted caramel		
Vegan Ice Cream; Vanilla Chocolate		
Sorbet: Lemon and lime Raspberry Mango		

CHEESE

Gorgonzola with walnuts and honey	410kcal	10
Roquefort, Quicks cheddar, Brie served with apple chutney and crackers	645kcal	13.5

DESSERT WINES & PORT

	GLASS (70ml)	BOTTLE
MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2021	8.5	42
RUTHERGLEN MUSCAT, AUSTRALIA	12.5	32
LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2021	16	49
LUSTAU MANZANILLA PAPIRUSA	8	50
QUINTA DE LA ROSA LBV 2019	8	50
QUINTA DE LA ROSA 10YR TAWNY PORT	7.7	52
QUINTA DE LA ROSA VINTAGE 2009	7.7	50

ARTISAN TEA, COFFEE & LIQUEUR COFFEE

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Espresso	3.5
Americano	3.5
Latte	4
Cappuccino	4
Flat White	4
Mocha	4
Macchiato	4
Irish Coffee	8.5
Amaretto Coffee	8.5
Cognac Coffee	8.5
Cointreau Coffee	8.5
Espresso Liqueur Coffee	8.5
Bailey's Coffee	8.5

ARTISAN TEA

English Breakfast Tea	3.75
Decaf Breakfast Tea	3.75
Earl Grey	3.75
Green Tea with Peach	3.75
Red Bush	3.75
Red Berry	3.75
Peppermint	3.75
Fresh Mint	3.75
Chamomile	3.75