

St Petrus Bistro

Sample menu winter 2019

BOOK NOW

CAMEL VALLEY SPARKLING BRUT ROSÉ

Bob and Sam Lindo have won countless awards for their sparkling Rosé grown just along the River Camel. We are immensely proud to have listed their wonderful fizz for the last 20 years – Charlie. Glass (125ml) 12.20 / Bottle 61.00

MARINATED KALAMATA OLIVES with sun-dried tomatoes and basil. 3.50

FRESHLY BAKED SOURDOUGH AND WALNUT BREAD from our bakery in Padstow with butter 3.50

DORSET OYSTERS with shallot and red wine vinegar 3.00 each

HALLOUMI SAGANAKI 3.95

STARTERS

SMOKED SALMON with horseradish cream and freshly baked walnut bread. 10.95

CHORIZO AND BUTTERBEAN STEW with garlic and thyme. 8.95

FISH & SHELLFISH SOUP with croutons, rouille and Parmesan. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 8.95

MOULES MARINIÈRE with garlic and parsley. 9.95

DEEP FRIED SQUID in semolina with pimentón mayonnaise. 9.95

GRILLED BUTTERFLIED SARDINES with coarsely chopped green herbs. 6.95

WARM WALNUT CRUSTED GOAT'S CHEESE with chilli beetroot and thyme 7.95

PAN FRIED WOOD PIGEON with watercress and sautéed potatoes. 9.95

FISH & SHELLFISH

ROASTED HAKE with aioli, fennel and butter beans. 16.95

PLAICE FILLETS with pancetta and beurre noisette. 19.95

FILLETS OF SEA BASS with beurre blanc and baby spinach. 21.95

GRILLED COD with Pardina lentils and persillade butter. 16.95

JOHN DORY ALLA CARLINA a Venetian recipe of a grilled John Dory fillet with a sauce of tomatoes and capers. 22.95

MAINS

CHARGRILLED CHICKEN with black pudding and muscat sauce. 16.95

8oz FILLET STEAK with a Béarnaise sauce, bitter leaf salad, fines herbes and thin cut chips. 32.95

CÔTE DE BOEUF for 2 people to share, with pommes Anna, fine beans and bone marrow gravy. 30.00 per person

14oz SIRLOIN ON THE BONE In Rick's opinion the best tasting steak, more fat and a bit of sinew, but so much flavour. 30 day dry aged Hereford, with a bitter leaf salad, fines herbes and thin cut chips. 29.95

12oz FULL FACE RUMP STEAK 30 day dry aged Hereford, with a bitter leaf salad, fines herbes and thin cut chips. 25.50

SIDES

THIN CUT CHIPS 3.75

MINTED CORNISH POTATOES 3.75

KALE with olive oil. 3.75

NEEPS with rocket and olive oil. 3.75

CHARD with confit garlic 3.75

KALETTES with olive oil. 3.75

STEAK SAUCE Béarnaise/ Peppercorn/ Bone Marrow Gravy. 2.95

DESSERTS

CHOCOLATE PAVÉ peanut crumb and salted caramel ice cream. 6.95

PASSION FRUIT PAVLOVA with Chantilly cream. 6.95

VANILLA PANNA COTTA almond praline, raspberries & pistachios. 6.95

APPLE TARTE TATIN with Cornish clotted cream. 6.95

STICKY TOFFEE PUDDING with Cornish clotted cream. 6.95

SELECTION OF CORNISH ICE CREAMS & SORBETS 1.95 per scoop

A SELECTION OF CHEESES Helford Blue, Cheviot and Miss Muffet 9.95

PRIX FIXE MENU

2 courses £17.50 | 3 courses £19.95

Available every day 12 – 3pm

BEETROOT SOUP with croutons, chives and pickled shallots

SALMON FISH CAKES with a lemon and caper dressing.

HAKE ALLA CARLINA a Venetian recipe of a hake fillet with a sauce of tomatoes and capers.

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PARMIGIANA DI MELANZANA baked, sliced aubergine with tomato and Taleggio.

STICKY TOFFEE PUDDING with Cornish clotted cream.

TREACLE TART with vanilla ice cream.