

# St Petrus Bistro

Autumn sample menu

[Book online here](#)

## PRIX FIXE MENU

2 courses £17.50 | 3 courses £19.95  
Available every day 12 – 3 | 5.30 – 6.30

GRILLED BUTTERFLIED SARDINES with coarsely chopped green herbs.

ROASTED BUTTERNUT SQUASH AND THYME SOUP

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ORECCHIETTE PASTA little ear pasta, with chilli, garlic, anchovies, lemon and cavalo nero

FISH PIE with minted peas

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STICKY TOFFEE PUDDING with Cornish clotted cream.

PASSION FRUIT PAVLOVA with Chantilly cream.

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

PORTHILLY OYSTERS with shallot vinaigrette.  
6 Oysters 18.00 | 12 Oysters 36.00

HALLOUMI SAGANAKI 3.95

## STARTERS

TUNA CARPACCIO with capers, tomato, parsley and mint in a Dijon dressing. 9.95

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

SERRANO HAM with celeriac remoulade and toasted sourdough. 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

POACHED EGG with bacon, frissée and crouton salad. 6.95

MOULES MARINIÈRE with garlic and parsley. 9.95

FRENCH ONION SOUP with croutons and Gruyère. 7.95

COD FISH CAKES with olive oil salsa verde. 7.95

GRILLED BUTTERFLIED SARDINES with coarsely chopped green herbs. 6.95

WARM SALAD OF WOOD PIGEON with pommes anna, cabernet sauvignon, walnut oil and frisée. 9.95

## FISH & SHELLFISH

HAKE ALLA CARLINA a Venetian recipe of pan fried hake fillet with a tomato and caper sauce. 16.95

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

GRILLED WHOLE PLAICE with roasted red peppers, chilli, garlic and oregano. 19.95

BAKED WHOLE SEA BREAM ROTA STYLE with sliced potatoes and picada of parsley and garlic in a rich tomato and green pepper sauce. 19.95

## MAINS

CHARGRILLED CHICKEN SUPREME with crushed new potatoes, watercress, olive oil and balsamic. 16.95

LAMB CUTLETS with watercress, aioli and a cherry tomato, shallot and basil salad. 22.50

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

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

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

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

## SIDES

THIN CUT CHIPS 3.75

MINTED CORNISH POTATOES 3.75

KALE with olive oil. 3.75

TOMATO, BASIL AND SHALLOT SALAD 3.75

NEEPS with rocket and olive oil. 3.75

CHARD with confit garlic 3.75

STEAK SAUCE Béarnaise/ Peppercorn/ Bone Marrow Gravy. 2.95

## DESSERTS

CHOCOLATE PAVÉ peanut crumb and salted caramel ice cream. 6.95

VANILLA PANNA COTTA almond praline, raspberries & pistachios. 6.95

PASSION FRUIT PAVLOVA with Chantilly cream. 6.95

STICKY TOFFEE PUDDING with Cornish clotted cream. 6.95

TREACLE TART with Cornish clotted cream. 6.95

SELECTION OF CORNISH ICE CREAMS & SORBETS 1.95 per scoop

A SELECTION OF CHEESES Sharpham Cremet, Cornish Gouda and Windsor Blue 9.95