

# St Petrus Bistro

## Summer 2018 sample menu

[Book a table online here](#)

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

HALLOUMI SAGANAKI 3.95

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

PADRON PEPPERS from Padstow  
kitchen garden 3.50

PORTHILLY OYSTERS  
with shallot vinaigrette. 3.00 each

BRUSCHETTA  
with anchovy, red onion and tomato 3.50

## STARTERS

TUNA CARPACCIO with capers, tomato, parsley, mint in a dijon dressing 9.95

CHARENTAIS MELON SALAD with cucumber, heritage tomato and goats cheese. 7.95

SERRANO HAM with celeriac remoulade. 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

ORECCHIETTE pasta with cavolo nero, chilli and garlic. 5.95

LA MOUCLADE classic mussel dish from La Rochelle which reflects the long history of that port with the east. Mussels with cream, white wine, saffron and a pinch of curry spice 9.95

## PRIX FIXE MENU

2 courses £17.50 | 3 courses £19.95

Available everyday 12 – 3 | 5.30 – 6.30

GOUJONS OF PLAICE with a mixed leaf salad  
and tartare sauce

POACHED EGG with bacon, frissée and crouton  
salad

FRENCH ONION SOUP with croutons and  
gruyère

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CHICKEN SCHNITZEL HOLSTEIN with  
anchovies, a fried Clarence court egg, Viennese potato  
salad and a lemon and caper dressing

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

WILD MUSHROOM RISOTTO

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PASSION FRUIT PAVLOVA with Chantilly  
cream

STICKY TOFFEE PUDDING with Cornish  
clotted cream

SELECTION OF CORNISH ICE CREAMS

## FISH & SHELLFISH

CORNISH HAKE grilled with tomato, tarragon, olive oil  
and flageolet beans 16.95

BAKED WHOLE SEA BREAM ROTA STYLE with  
sliced potatoes and picada of parsley and garlic in a rich tomato  
and green pepper sauce 16.95

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

ROASTED MONKFISH with fennel herb and garlic 28.50

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

WHOLE GRILLED PADSTOW LOBSTER with fines herbes,  
mayonnaise and thin cut chips. 29.95

## MAINS

CHICKEN SCHNITZEL HOLSTEIN with anchovies, a fried  
Clarence court egg, Viennese potato salad and a lemon and  
caper dressing 15.95

CÔTE DE BOEUF for 2 people to share, with pommes  
Anna, fine green 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 cherry tomato, shallot and basil  
salad and thin cut chips. 29.95

8oz FILLET STEAK with a Béarnaise sauce. cherry tomato,  
shallot and basil salad and thin cut chips 29.95

12oz FULL FACE RUMP STEAK 30 day dry aged  
Hereford, with a cherry tomato, shallot and basil salad and thin  
cut chips. 24.95

LAMB CUTLETS with watercress, aioli and a cherry tomato,  
shallot and basil salad and thin cut chips. 19.95

## SIDES

THIN CUT CHIPS 3.75

MINTED CORNISH POTATOES 3.75

KALE with olive oil. 3.75

BABY GEM LETTUCE with shallot cream and cabernet sauvignon vinegar. 3.75

TOMATO, BASIL AND SHALLOT SALAD 3.75

CHARD FROM PADSTOW KITCHEN GARDEN with confit garlic. 3.75

## DESSERTS

STICKY TOFFEE PUDDING with Cornish clotted cream 6.95

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

BLUEBERRY FRANGIPANE TART with Cornish clotted cream 6.95

A SELECTION OF CHEESES Baron bigod, Wookey hole, Cashel blue, Bosworth ash 9.95