

St Petrus Bistro

Appetisers

Sourdough and Kalamata Olives
sourdough from Coombeshead Farm
4.50

Halloumi Saganaki
drizzled with honey, black sesame seeds and
oregano 4.95

Padron Peppers
pan fried in olive oil with sea salt 5.00

Starters

Grilled Sardines
with coarsely chopped green herbs 7.95

Fish and Shellfish Soup
with rouille, Parmesan and croutons 10.95

Gremolata Prawns
with lemon mayonnaise 13.95

Deville Kidneys
with mushrooms and toasted sourdough
8.50

Moules Marinière
with white wine, butter, shallots and parsley
11.50

Smoked Salmon
with horseradish cream and buttered walnut bread
14.50

Coarse Pork and Herb Terrine
with beetroot chutney and
toasted sourdough 8.95

Crab Linguine
with garlic, parsley and chilli 12.95

Grilled Scallops
in the half shell with coriander and
hazelnut butter 18.50

Mains

6oz French Burger
With camembert, caramelised onion and served in
a brioche bun 16.95

Hake Velouté
with cream, apple and dill
26.95

Brill Fillets
with sauteed spinach & beurre blanc
39.95

Chargrilled Tuna Steak
with roasted fennel, tomatoes and apple balsamic
vinegar. Served pink in the middle. 22.95

Lemon Sole Joinville
with beurre noisette, prawns
and curly parsley 34.95

Troncon of Turbot with Hollandaise Sauce
turbot in the English style, simple and probably a nicer
way of eating this wonderful fish than anything more
elaborate 45.00

Bream Fillets
with pardina lentils and persillade butter 23.95

Warm Salad of Monkfish and Prawns
with a fennel butter vinaigrette 37.95

Whole Grilled Padstow Lobster
with butter and fines herbes sauce 61.95

*Trerethern Farm - Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside
Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.*

Barbecue Grill

*The beef is from Philip Warren's Butchers, Launceston. Seasoned with my own spice mix of peppercorns and chipotle chilli.
Served with a cherry tomato, thyme, shallot and mixed leaf salad and thin cut chips.*

12oz Full Face Rump Steak
26.95

10oz Ribeye Steak
33.95

8oz Fillet Steak
41.95

add: Bearnaise sauce | Bone marrow gravy | Bordelaise sauce | Peppercorn sauce | 3.00 each

Sides

Thin Cut Chips 4.25 | **Buttered Potatoes** 4.25 | **Baby Gem Salad** with shallots, cream and Cabernet Sauvignon vinaigrette 4.50

Savoy Cabbage with bacon and chives 4.50 | **Kale** with confit garlic 4.50

Set Lunch

Three Courses for £26 | Available everyday 12 - 3pm

Coarse Pork and Herb Terrine
with beetroot chutney and
toasted sourdough

Smoked Haddock Fishcakes
with watercress, soft boiled egg and mustard butter
sauce

Chocolate Pavé
with peanut crumb and salted caramel ice cream

Spinach soup
with poached egg and parmesan

Chicken Paillard
with rocket and red wine dressing

Cheesecake
with berry compote

Please ask for information on allergens. | A discretionary 12.5% service charge will be added to your bill.