

# 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.*