

# St Petrus Bistro

## Appetisers

**Coombeshead Sourdough  
& Kalamata Olives** 5.95

**Salt Cod Brandade**  
with focaccia and olive tapenade 5.95

**Halloumi Saganaki**  
black sesame seeds, honey  
and oregano 5.95

## Starters

**Grilled Sardines**  
with coarsely chopped green herbs 7.95

**Devilleed Kidneys**  
with mushrooms and toasted sourdough 9.95

**French Onion Soup**  
served with Gruyere cheese 10.95

**Mussels**  
with chilli, butter, garlic, tomato and parsley 12.50

**Crab Linguine**  
with garlic, parsley and chilli 14.95

**Prawns**  
with Ouzo, tomatoes, chilli and feta 14.95

**Smoked Salmon**  
with horseradish cream and buttered  
walnut bread 15.95

**Scallops**  
with pea puree, Serrano ham and  
pea shoots 19.95

## Mains

**6oz French Burger**  
with Camembert, caramelised onion and  
served in a brioche bun 18.50

**Coq au Riesling**  
Alsace's answer to coq au vin 21.95

**Bream Fillets**  
with Pardina lentils, Serrano ham  
and persillade butter 23.95

**Chargrilled Tuna Steak**  
with roasted fennel, tomatoes and  
apple balsamic vinegar.  
Served pink in the middle 25.95  
**One Feeds Two** - When you order the tuna steak, we  
provide a school meal for a child living in poverty.  
Good food - does good.

**Grilled Hake**  
with spring onion mash  
and soy butter sauce 26.95

**Lemon Sole Joinville**  
with beurre noisette, prawns  
and curly parsley 36.00

**Monkfish**  
with Romesco and Padron peppers 39.95

*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 rocket and thin cut chips.*

**12oz Full Face Rump Steak** 29.95

**Lamb Cutlets** 32.95

**10oz Ribeye Steak** 35.95

**8oz Fillet Steak** 42.50

add: Bearnaise sauce | Bordelaise sauce | Peppercorn sauce 3.95 each

## Sides

**Thin Cut Chips** 5.00 | **Buttered Potatoes** 5.00 | **Cavolo Nero** with confit garlic 5.95

**Baby Gem Salad** with shallots, cream and Cabernet Sauvignon vinaigrette 5.95 | **Savoy Cabbage** with bacon and chives 5.95 | **Kalettes** with sea salt and olive oil 5.95

## Set Lunch

Three Courses for £26 | Available every day 12 – 3pm

**Clam Chowder**  
**Coarse Pork and Herb Terrine**  
with beetroot chutney and  
toasted sourdough

**4oz Steak Frites**  
with thin cut chips and rocket salad

**Lemon Sole Goujons**  
with mixed leaf salad and tartare sauce

**Sticky Toffee Pudding**  
with clotted cream

**Cheesecake**  
with mixed berry compote

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

# St Petrus Bistro

## Desserts

### Chocolate Pavé

with peanut crumb and vanilla ice cream 8.95

### Sticky Toffee Pudding

with Cornish clotted cream 8.95

### Pistachio Panna Cotta

with pistachio double cream 8.95

### Ice Creams and Sorbets 3 scoops

vanilla | chocolate | salted caramel | strawberry  
lemon & lime | raspberry | ruby orange 6.95

### Affogato

vanilla ice cream with Amaretto liqueur and espresso 7.95

### Selection of Cheeses

Ashlynn, Quicke's Cheddar and Stilton  
served with beetroot chutney and crackers 12.50

## Dessert Wines

### MOSCATO D'ASTI, MONCUCCO, DOCG, FONTANAFREDDA, ITALY, 2019

30.00 (37.5cl bottle)

### MONBAZILLAC, CHATEAU RAMON, BORDEAUX, FRANCE 2018

8.00 (70ml glass) | 38.00 (75cl bottle)

### LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2018

44.00 (37.5cl bottle)

### SAUTERNES, CYPRÈS DE CLIMENS BARSAC, BORDEAUX, FRANCE 2014

16.32 (70ml glass) | 52.00 (37.5cl bottle)

### PEDRO XIMENEZ, BELLA LUNA, SPAIN

7.50 (70ml glass) | 21.00 (37.5cl bottle)

### QUINTA DE LA ROSA LBV 2016, PORTUGAL

7.70 (70ml glass) | 50.00 (50cl bottle)

### QUINTA DE LA ROSA 10 YEAR OLD TAWNY, PORTUGAL

8.00 (70ml glass) | 52.00 (50cl bottle)

### SAKE AKESHI TAU UMESHU, JAPAN, NV

7.50 (50ml glass) | 54.00 (50cl bottle)

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# St Petrus Bistro

## Vegan Menu

### STARTERS

#### **Tomato and Basil Soup**

6.50

#### **Wild Mushrooms**

on toasted sourdough

8.50

### MAINS

#### **Tempura Veg**

with a soy, lime and sweet chili  
dipping sauce

13.95

#### **Porcini Linguine**

with white truffle oil

16.95

*Please ask for information on allergens.*

# St Petrus Bistro

## Children's Menu

### STARTERS

#### **Mini Cornish Mussels**

4.95

#### **Tomato Soup**

3.95

### MAINS

#### **Grilled Hake Fillet**

with chips and garden peas 6.95

#### **4oz Rump Steak**

with chips and garden peas 8.95

### DESSERTS

#### **Chocolate Brownie**

with sticky toffee sauce and vanilla ice cream 4.00

#### **Ice Cream and Jelly**

one scoop of ice cream or sorbet with jelly 1.95

*Please ask for information on allergens.*