

St Petrus Bistro

Appetisers

Sourdough and Marinated Kalamata Olives
sourdough from Coombeshead Farm
4.50

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

Patatas Bravas
crispy potatoes with a spicy tomato sauce 3.95

Starters

French Onion Soup
with crouton and Gruyère cheese 8.95

Mussels
with black beans, garlic and ginger
10.95

Deep Fried Squid
in semolina with pimenton aioli 10.95

Tuna Carpaccio
with Dijon dressing, tomatoes, parsley, capers and
mint 12.95

Fish and Shellfish Soup
with rouille, Parmesan and croutons
10.95

Gremolata Prawns
with lemon mayonnaise 13.95

Smoked Salmon
with horseradish cream and toasted sourdough 14.50

Crab Linguine
with garlic, parsley and chilli 12.95

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

Deville Kidneys
with mushrooms and toasted sourdough
8.50

Mains

Whole Bream
with Pernod and a fennel mayonnaise 22.95

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

Pan Fried Chicken Breast
with muscat wine and black pudding
21.95

Hake Velouté
with cream, apple and dill 24.95

Whole Dover Sole Meunière
with beurre noisette 45.00

Chargrilled Tuna Steak
with roasted fennel, tomatoes and apple balsamic
vinegar 21.95

Lemon Sole Joinville
with beurre noisette, brown shrimp
and curly parsley 34.95

Plaice Fillets
deep fried plaice fillets in breadcrumbs with a
Costelloise sauce and basil
17.95

Whole Grilled Padstow Lobster
with summer of shellfish sauce 61.95

Ravioli
with porcini mushrooms, sun-dried tomatoes and
hazelnuts 16.95

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.

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 watercress salad and thin cut chips.

12oz Full Face Rump Steak
26.95

10oz Ribeye Steak
33.95

8oz Fillet Steak
39.95

14oz Sirloin on the Bone
39.95

add: Bordelaise sauce | bearnaise sauce | peppercorn sauce | bone marrow gravy 3.00

Sides

Thin Cut Chips 4.25 | **Onion Rings** 3.50 | **Buttered Potatoes** 4.25 | **Kale** with fennel dressing 4.50

Savoy Cabbage with bacon and chives 4.50 | **Baby Gem Salad** with shallots, cream and Cabernet Sauvignon vinaigrette 4.50

Please ask for information on allergens. | Adults need around 2000 kcal a day. | A discretionary 12.5% service charge will be added to your bill.