

# 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.*