

# St Petro's Bistro

## Appetisers

**Sourdough and Kalamata Olives**  
sourdough from Coombeshead Farm  
4.50

**Padron Peppers**  
pan fried in olive oil with sea salt 5.00

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

## Starters

**Smoked Salmon**  
with horseradish cream and toasted walnut bread 14.50

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

**Coarse Pork and Herb Terrine**  
with beetroot chutney and toasted sourdough 7.95

**Crab Linguine**  
with garlic, parsley and chilli 12.95

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

**Gremolata Prawns**  
with lemon mayonnaise 13.95

**Frisée Salad**  
with bacon, chives, and poached egg 8.95

**Fish and Shellfish Soup**  
with rouille, Parmesan and croutons 10.95

## Mains

**Hake Velouté**  
with cream, apple and dill 26.95

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

**Whole Grilled Padstow Lobster**  
with summer of shellfish sauce 61.95

**Brill Fillets**  
with sauteed spinach & beurre blanc 39.95

**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

**Whole Bream**  
with Pernod and a fennel mayonnaise 22.95

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

**Deep fried Plaice Fillets**  
Served in breadcrumb with a costelloise sauce and basil 17.95

*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 rocket salad and thin cut chips.*

**12oz Full Face Rump Steak** 26.95

**10oz Ribeye Steak** 33.95

**8oz Fillet Steak** 41.95

**Lamb Cutlets** 28.95

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 | **Cavolo Nero** with confit garlic 4.50 |

## Set Lunch

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

**Frisée salad**  
with bacon, chives, and poached egg

**Moules Frites**  
with white wine, butter, parsley and thin cut chips

**Sticky Toffee Pudding**  
with Cornish clotted cream

**Fish and Shellfish soup**  
with rouille, parmesan and croutons

**Plaice Fillets**  
with Pancetta & Beurre Noisette

**Cheesecake**  
with Berry compote

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