

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.