

St Petrus Bistro

Appetisers

Camel Valley Sparkling
Brut Rosé 13.50 (glass) | 65 (bottle)

"Bob and Sam Lindo have won countless awards for their sparkling rosé, grown just along the River Camel, we are immensely proud to have listed their wonderful fizz for the last 20 years."

Charlie Stein

Sourdough and Marinated Kalamata Olives
sourdough from Coombeshead Farm 4.50

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

Padron Peppers
with sea salt and olive oil 4.95

Rick Stein Gin
by Tarquin's 5.75

"I wanted to create a gin with Tarquin that used botanicals which could be collected around the Cornish coast. Each botanical adds a distinct flavour without overpowering the finished blend."

Charlie Stein

Starters

Celeriac Soup
with Parmesan, truffle oil croutons and chives 6.95

Devilled Kidneys
with mushrooms and toasted sourdough 8.50

Warm Salad of Pigeon
with watercress and potatoes 9.95

Cornish Mussels with Cider
a version of moules marinière using Cornish ingredients 9.95

Fish and Shellfish Soup
with rouille, Parmesan and croutons 9.95

Crab Linguine
with garlic, parsley and chilli 10.95

Smoked Salmon
with horseradish cream and sourdough 13.50

Prawns Ouzo
grilled prawns with ouzo, tomato, chilli and feta 13.95

Grilled Scallops
in the half shell with truffle butter 17.95

Mains

Halibut Fillets
with spinach and beurre blanc 38.95

Pan Fried Hake
with piperade, lemon sabayon and
crispy serrano ham 19.95

Whole Dover Sole Meunière
with beurre noisette 45.00

Turbot with Bone Marrow Gravy
I have paired the turbot with unctuous bone marrow gravy and
truffle oil, something more usually associated with a steak 45.00

Butternut Squash Risotto
with crispy sage, beurre noisette and pumpkin seeds 15.95

Ravioli
with porcini mushrooms, sun dried tomatoes
and hazelnuts 16.95

Grill

The steak is from Philip Warren's Butchers, Launceston. Seasoned with my own spice mix of peppercorns and chipotle chilli. Served with thin cut chips and garden peas.

12oz Full Face Rump Steak 24.95

10oz Ribeye Steak 30 day dry aged Hereford beef steak 33.95

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

Sides

Thin Cut Chips 3.95 | Buttered Potatoes 3.95 | Kale with fennel dressing 4.00 | Kalettes with sea salt and olive oil 4.50

Desserts

Sticky Toffee Pudding
with Cornish dotted cream 7.50

Chocolate Pavé
with peanut crumb and
salted caramel ice cream 7.95

Panna Cotta
with pistachio double cream 7.95

Ice Creams and Sorbets
vanilla | chocolate | salted caramel | strawberry
lemon & lime | raspberry | mango | ruby orange 6.95

Walnut Tart
with crème fraîche 6.95

Selection of Cheeses
Ashlynn, Quicke's Cheddar and Finn
served with beetroot chutney and crackers 9.95

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