

# St Petrus Bistro

## Appetisers

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

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

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

## Starters

**Devilled Kidneys**  
with mushrooms and toasted sourdough 8.50

**Coarse Pork and Herb Terrine**  
with beetroot chutney and toasted sourdough 8.95

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

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

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

**Gremolata Prawns**  
with lemon mayonnaise 13.95

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

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

**Grilled Sardines**  
with coarsely chopped green herbs 7.95

## Mains

**Chargrilled Tuna Steak**  
with roasted fennel, tomatoes and apple balsamic vinegar.  
Served pink in the middle 22.95

**One Feeds Two** - When you order the tuna steak, we provide a school meal for a child living in poverty. Good food - does good.

**Bream Fillets**  
with pardina lentils, serrano ham and persillade butter 23.95

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

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

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

**6oz French Burger**  
with camembert, caramelised onion and served in a brioche bun 16.95

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

**Tronçon 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 Grilled Padstow Lobster**  
with butter and fines herbes sauce 61.95

*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.*

## Barbecue 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 mixed leaf salad and thin cut chips.*

**12oz Full Face Rump Steak** 26.95

**Lamb Cutlets** 28.95

**10oz Ribeye Steak** 33.95

**8oz Fillet Steak** 41.95

add: Bearnaise sauce | Bone marrow gravy | Bordelaise sauce | Peppercorn sauce 3.00 each

## Sides

**Thin Cut Chips** 4.25 | **Buttered Potatoes** 4.25 | **Savoy Cabbage** with bacon and chives 4.50 | **Kale** with confit garlic 4.50

**Baby**

**Gem Salad** with shallots, cream and Cabernet Sauvignon vinaigrette 4.50

## Set Lunch

Three Courses for £26 | Available every day 12 - 3pm

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

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

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

**Plaice Fillets**  
with pancetta & beurre noisette

**Chocolate Pavé**  
with peanut crumb and vanilla ice cream

**Cheesecake**  
with mixed berry compote

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