

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.