

St Petrus Bistro

CAMEL VALLEY SPARKLING BRUT ROSÉ, CORNWALL, 2017
Glass (125ml) 13.50 / Bottle 65.00

FRESHLY BAKED COOMBESHEAD BAKERY SOURDOUGH BREAD 4.50
we tend to bake our bread a bit dark because that's where the flavour is. It's a fine line between caramelised and burnt – Ben Glazer (Head Baker) at Coombeshead Bakery

PADRON PEPPERS with sea salt and extra virgin olive oil. 5.00

STARTERS

CELERIAC SOUP with croutons, Parmesan and truffle oil 5.95

DEVILLED KIDNEYS and wild mushrooms on hot buttered toast 7.95

WARM SALAD OF PAN FRIED PIGEON BREAST with watercress and potatoes 8.95

FISH & SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, with croûtons, rouille and Parmesan 9.95

MOULES MARINIÈRE 'funnily enough, I haven't done a recipe for moules marinière for ages – not since my first book' 9.95

PRAWN LINGUINE with garlic, chilli and parsley 12.95

OYSTER CHARENNAISE a seemingly odd combination – freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine 12.95

DEEP FRIED SQUID in semolina with aioli, tomato and dill 12.95

SCALLOPS with pardina lentils, serrano ham and persillade butter 15.95

FESTIVE SET LUNCH MENU

2 courses £27.50
3 courses £30.50
Available every day 12 - 4pm

COARSE PORK AND HERB TERRINE
with beetroot chutney and sourdough toast

SMOKED SALMON
with horseradish cream

GRILLED SARDINES
with garlic, tomato and thyme dressing.

GRILLED HAKE
with spring onion mash and soy butter sauce

DUCK COTTAGE PIE
with green beans, garlic crumb

GRILLED COD
with red wine sauce and spiced Puy lentils

PANNA COTTA
with poached pears in mulled wine sauce

CHOCOLATE PAVÉ
with peanut crumb and salted caramel ice cream

SELECTION OF 3 CHEESES
Croxtan manor Stilton, Cornish Kern, Brie de Nangis

MAINS

ONION TART FROM ALSACE with green salad and new potatoes 10.95

BUTTERNUT SQUASH RISOTTO with beurre noisette and sage 15.95

CASHEW NUT CURRY Sri Lankan curry served with pilau rice 18.95

BOURRIDE a provençal fish stew mixed with aioli. Served with a sundried tomato and chilli crouton 19.95

COQ AU RIESLING with pommé pureé 19.95

GRILLED HAKE with spring onion mash and morel mushroom sauce 19.95

WHOLE SEA BASS stuffed with fennel, dill and served with fennel mayonnaise 22.95

SEAFOOD THERMIDOR cod, plaice, scallop and prawns in thermidor sauce and topped with gratin 27.95

FROM THE GRILL

From our Launceston based butcher Philip Warren, seasoned with my own spice mix of peppercorns and chipolte chilli.

12oz FULL FACE RUMP STEAK 'like a minute steak, but cut right across the rump' 30 day dry aged Hereford, with rocket and thin cut chips 26.95

10oz RIB EYE STEAK 30 day dry aged Hereford, Served with rocket and thin cut chips 29.95

14 OZ SIRLOIN ON THE BONE In Rick's opinion the best tasting steak, more fat and a bit of sinew, but so much flavour. 30 day dry aged Hereford, served with rocket and thin cut chips 35.95

PEPPERCORN SAUCE / BÉARNAISE SAUCE/ BONE MARROW GRAVY 3.00

SIDES

THIN CUT CHIPS 3.50

BUTTERED POTATOES with parsley and mint 3.50

MIXED LEAF SALAD with fines herbes 4.00

SAVOY CABBAGE with bacon and chives 4.00

KALE with confit garlic 4.00

GREEN BEANS with a garlic crumb 4.00

DESSERTS

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry ice creams and raspberry, lemon and lime or ruby orange sorbet 6.95

VANILLA CHEESECAKE with mixed berry compote 6.95

STICKY TOFFEE PUDDING with Cornish clotted cream 7.50

CHOCOLATE PAVÉ with peanut crumb and salted caramel ice cream 7.95

AFFOGATO Treveans ice cream with Frangelico and espresso 7.95

SELECTION OF 3 OR 5 CHEESES stilton, kern, strathern, brie and mélusine 9.95 or 13.95