

St Petrus Bistro

CHAMPAGNE VEUVE CLICQUOT BRUT ROSE, FRANCE NV
Glass (125ml) 15.95 / Bottle 85.00

APPETISERS

BREAD & OLIVES Coombeshead Farm sourdough, salt cod brandade and marinated kalamata olives. 4.50

PORTHILLY OYSTERS red wine and shallot vinigerette 3.95 each

PADRON PEPPERS with sea salt and olive oil 5.00

STARTERS

LENTIL, BEETROOT AND GOATS' CHEESE SALAD with pear and walnuts 6.95

PEAR AND ROCKET SALAD with Serrano ham, gorgonzola and basil 7.95

SALAD OF GRILLED MACKEREL FILETS with sun-dried tomatos and sherry vinegar 7.95

PORK AND HERB TERRINE with beetroot chutney and sour dough bread 7.95

DEVILLED KIDNEYS with chestnut mushrooms on toasted sour dough 8.50

FISH AND SHELLFISH SOUP with rouille, parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and cayenne 9.95

MUSSELS WITH POULETTE SAUCE cider, shallot, bacon and creme fraiche 9.95

SMOKED SALMON with horseradish cream and sour dough 12.95

OYSTERS 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 13.95

GRILLED SCALLOPS IN THE HALF SHELL with a hazelnut and coriander butter 16.95

MAINS

LEMON SOLE GOUJONS with homemade tartare sauce and salad leaves 16.95

GRILLED COD with spring onion mash and morel mushroom sauce 19.95

CHARGRILLED BAVETTE a classic French bistro steak served medium rare, with béarnaise sauce, thin cut chips and rocket 19.95

12oz FULL FACE RUMP STEAK from butchers, Philip Warren, Launceston. Seasoned with my own spice mix of peppercorns and chipolte chilli served with thin cut chips and rocket 23.95

BOUILLIBASSE provencian fish stew of hake, gurnard, sea bass, mussels and langoustine, crouton, rouille and parmesan 28.95

WHOLE DOVER SOLE meunière with beurre noisette 42.95

TURBOT WITH BONE MARROW GRAVY AND TRUFFLE OIL Turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 43.95

LOBSTER THERMIDOR the meat is removed from the shell and returned with a cream and dry vermouthe sauce slightly flavoured with Parmesan cheese and mustard. 47.95

SHARING

WHOLE CHARGRILLED BRILL with buerre noisette 90.00

COTE DE BOEUF from butchers, Philip Warren, Launceston. Seasoned with my own spice mix of peppercorns and chipolte chilli served medium rare with baby gem salad, cream, shallot and a cabernet sauvignon vinegarette, pomme coq d'or 70.00

SIDES

THIN CUT CHIPS 3.95

BUTTERED SWEETHEART CABBAGE with chives 4.00

TOMATO, BASIL AND SHALLOT SALAD 4.00

KALE with conit garlic 4.00

BUTTERED POTATOES with parsley and mint 3.95

PADRON PEPPERS with sea salt and olive oil 5.00

MIXED LEAF SALAD with fines herbs 4.00

BORDELAISE 3.00

BERNAISE SAUCE 3.00

BONE MARROW GRAVY 3.00

DESSERTS

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

PANNA COTTA with pistachio double cream 6.95

WALNUT TART with crème fraiche 6.95

STICKY TOFFEE PUDDING with Cornish clotted cream 7.50

CHOCOLATE PAVÉ with peanut crumb and salted caramel ice cream 7.95

SELECTION OF 3 CHEESES Kern, Brie and Mélusine served with beetroot chutney, Ricks crackers and membrillo 9.95

DESSERT WINE

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE 2016 Glass (100ml) 7.50

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY 2018 Bottle 41.00

GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, ALSACE, FRANCE 2015 Glass (100ml) 14.00 / Bottle 60.00

A discretionary charge of 12.5% will be added to your bill.

Please ask for any allergen information