



# THE PETERVILLE INN

St Agnes

## SPICY MARGARITA

Jalapeno infused mezcal, cointreau,  
lime, green tabasco, sugar

£11

## PETERVILLE GARDEN G&T

Cloudy apple juice, Tanqueray gin,  
Cucumber bitters,  
elderflower cordial & Fevertree tonic

£11

## PETERVILLE NEGRONI

Loveday kissing-gate gin,  
knightor rosevermouth, Campari

£11

## NIBBLES & BAR SNACKS (3-for-2 between 12-3pm)

Porthilly oyster, shallot vinaigrette, lemon	£4
Mixed marinated olives (vg)	£5
Boquerones; white anchovies, vinegar, dill oil, parsley & garlic	£7
Crispy brie bites, black truffle honey (v)	£8
Padron peppers, Fowey Valley olive oil, smoked salt (vg)	£7
Tempura Cornish fish bites, seaweed dusting, cured lemon aioli, wild garlic oil	£9

## SMALL PLATES (3-for-2 between 12-3pm)

Homemade roasted vegetable soup, sourdough (vgo)	£8.5
Coppa ham, Cornish blue cheese, pickled pear, rocket, pine nuts, balsamic, Fowey Valley olive oil	£12.5
Tempura tenderstem broccoli, hummus, pickled red cabbage, za'atar, chilli oil, green chutney	£10
St Ives Bay grilled octopus, white bean, fennel & lemon cassoulet, salsa verde, rocket, Fowey Valley olive oil	£13
St Austell Bay mussels, confit leek & bacon, rattler, cream, samphire, wild garlic oil, sourdough	£14.5

## LARGE PLATES & SHARERS

Smoked fish platter; St Ives smoked mackerel fillet, crispy fish bites, king prawns, roasted garlic aioli house pickles, sourdough, seaweed butter (perfect to share)	£25.5
Buttermilk fried Chicken Burger, Monterey Jack cheese, bacon, BBQ sauce, rocket, pickled red cabbage, brioche bun, fries	£19
Crispy halloumi & portobello mushroom burger, rocket, pickled red cabbage, brioche bun, sweet chilli sauce, chimichurri, fries (v)	£17.5
St Austell Bay mussels, confit leek & bacon, rattler, cream, samphire, wild garlic oil, sourdough	£24
Aubergine katsu curry; panko aubergine, basmati rice, katsu curry sauce, pak choi, pickled chilli, toasted almonds, green chutney (vg)	£20
Honey & mustard glazed ham, St Ewe hens eggs, pineapple & chilli chutney, chips	£18.5
Pan-roast line caught Cornish pollock, chorizo croquette, ajo blanco, tenderstem, wild garlic pesto	£25
Cornish lamb rump steak, petit pois francaise, sautéed potatoes, asparagus, salsa verde	£26.5
'R J Trevarthans' steak; all served with roasted shallot & black garlic puree, roast tomato, garlic butter field mushroom, Sea Fury pickled onion rings, watercress, chips, Sauce Diane	
-8oz Sirloin	£32
-6oz Fillet	£36
-28oz Cote de Boeuf (perfect to share)	£85

## SIDES (3-for-2 between 12-3pm)

Chips, rosemary salt (vg)	£4.5
Garlic fries; roasted garlic aioli, crispy onion, Parmesan, parsley (v)	£6.5
Truffle fries, truffle aioli, Parmesan, parsley (v)	£6.5
New potatoes, salsa verde (vg)	£5
Charred baby gem lettuce, roasted garlic aioli, Parmesan, crispy sage (v)	£6

Allergen information available on request. Please do let your server know of any dietary requirements.

[www.thepetervilleinn.co.uk](http://www.thepetervilleinn.co.uk)

Tel: 01872 553335 - Insta: @thepeterville - Facebook: @thepetervillestagnes - Tripadvisor: 'The Peterville Inn'