The Peterville Inn

St Agnes

GINGERBREAD SOURS

Bourbon, Disaronno, cinnamon bitters, orange, Gingerbread syrup, egg white

£11

MULLED WINE

Warming winter spiced mulled wine

£6

MINCE PIE

Brandy, Pedro ximinez, orange bitters, brown sugar syrup, Baileys cream

£11

3-FOR-2 AVAILABLE ON ALL SMALL PLATES, NIBBLES & SIDES 12-3PM

NIBBLES

Mixed marinated olives (vg)	£6
Boquerones; white anchovies, vinegar, dill oil, parsley & garlic	£8
Sage & onion crispy brie bites, cranberry sauce (v)	£8
Sticky maple glazed pigs in blankets, crispy sage	£9
Cauliflower & Gruyere cheese bonbons, triple mustard mayo, crispy onions	£8
Porthilly Cornish oysters, shallot vinaigrette, Tabasco, lemon	£4 each

SMALL PLATES & SHARERS

Parsnip & celeriac soup, roast chestnuts, crispy sage, St Agnes Bakery sourdough (vg)	£8.5
Duchy charcuterie Coppa ham, Cornish blue cheese, mulled poached pear, toasted hazelnuts, rocket, aged balsamic, salsa verde	£12.5
Winter mushrooms on toast, confit hens egg yoke, chestnuts, Parmesan, truffle oil, crispy sage (vgo)	£14
St Austell Bay mussels, confit onion & garlic, white wine, cream, samphire, St Agnes Bakery focaccia	£14.5
Cornish crab, smoked salmon & prawn cocktail, baby gem lettuce, Marie Rose sauce, pickled fennel	£16
Whole baked Camembert, rosemary, figs, honey, toasted walnuts, dried cranberries, rocket, house pickles, St Agnes Bakery bread (to share)	£18.5

LARGE PLATES

Venison burger, smoked bacon, Cornish Gouda, ale onion ring, pickled red cabbage, cranberry sauce, sage & black pepper mayo, rocket, brioche bun, house pickles, fries	£22.5
Christmas market hot dog: Bratwurst, sauerkraut, Gewurz ketchup, crispy onions, brioche roll, pickles, fries	£18.5
Roasted winter squash, garlic & herb crispy polenta, wilted winter greens, celeriac purée, salsa verde, toasted hazelnuts, vegan feta, crispy sage (vgo)	£19
Port & cranberry glazed ham, St Ewe hens' eggs, spiced fig chutney, chips	£18.5
St Austell Bay mussels, confit onion & garlic, white wine, cream, samphire, St Agnes Bakery focaccia	£24
Ballotine of turkey, chestnut & cranberry stuffing, smoked bacon, bread sauce, sprouts & winter greens, seasonal spiced hassel-back potatoes, beef fat carrot, berry jus	£24
Pan-roasted Cornish hake, herb crust, white bean cassoulet, celeriac purée, sautéed winter greens, hazelnut & winter herb pesto, crispy sage	£26
Whole roasted Cornish plaice, winter girolle mushroom, chicken butter sauce, tenderstem	£27
RJ Trevarthans' steak. All served with roasted shallot & black garlic puree, roast tomato, garlic butter field mushroom, Sea Fury pickled onion rings, watercress, chips, port & Cornish blue cheese sauce	
-8oz Sirloin	£32
-6oz Fillet	£36
-28oz Cote de Boeuf (to share)	£85

SIDES

Warm St Agnes Bakery breads, honey & chestnut butter (v)	£5
Chips, rosemary sea salt (vg)	£4.5
Garlic fries; roasted garlic aioli, Parmesan, crispy onion, parsley (v)	£6.5
Truffle fries, black truffle aioli, Parmesan, parsley (v)	£6.5
Sautéed sprouts, tenderstem & winter greens, chestnut butter (vgo)	£7

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

www.thepetervilleinn.co.uk

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