



THE PETERVILLE INN

St Agnes

SPICY JALAPENO MARGARITA

Cointreau, spicy mezcal, lime juice, sugar, jalapeño tabasco

£11

PETERVILLE GARDEN G&T

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

£11

PETERVILLE NEGRONI

Tanqueray gin, knightor rose vermouth, Campari

£12

NIBBLES & BAR SNACKS

Mixed marinated olives (vg)	£5
Boquerones; white anchovies, vinegar, dill oil, parsley & garlic	£7
Crispy brie bites, black truffle honey (v)	£8
Smoky fish pie bon bons, roast garlic aioli, dill oil	£9

SMALL PLATES & SHARERS

Roasted cauliflower cheese soup, truffle oil, sourdough (vgo)	£8.5
Coppa ham, pickled pear, Cornish blue, rocket, toasted pine-nuts, balsamic, Fowey valley olive oil	£12.5
Cannellini bean hummus, tempura tenderstem, pickled red cabbage, coriander chutney, zaatar (vg)	£12.5
Crispy Cajun squid salad, roasted garlic aioli, dill oil, lemon, parsley and chilli gremolata	£13
St Austell Bay mussels, confit onion & garlic, white wine, cream, samphire, dill oil, sourdough	£12
Smoked fish platter; Smoked mackerel fillet, king prawns, smoky fish pie bon bons, roast garlic aioli house pickles, rocket salad, toasted sourdough & Cornish seaweed butter (to share)	£22.5

LARGE PLATES

6oz beef steak burger, 'St Ives' smoked cheddar, streaky bacon, ale onions, roast garlic mayo, gherkins, rocket, brioche bun, house pickles, fries	£18.5
Crispy halloumi & portobello mushroom burger, rocket, pickled red cabbage, brioche bun, sweet chilli sauce, chimichurri, fries (v)	£17
13oz Pork chop, early spring greens, parsnip puree, crispy sage, crispy onions, Inches cider, wholegrain mustard & honey sauce	£28
St Austell Bay mussels, confit onion & garlic, white wine, cream, samphire, dill oil, sourdough	£21
Hasselback butternut squash, early spring greens, spiced coconut and red lentil dahl, crispy chilli, rocket, poppadom, toasted hazelenuts (vg)	£18
Honey & mustard glazed ham, St Ewe hens eggs, pineapple & chilli chutney, chips	£18.5
Pan-roasted hake, sauteed potatoes, tenderstem broccoli, mussel & caper cream, dill oil	£24
RJ Trevarthans' steak. All served with roasted shallot & black garlic puree, roast tomato, garlic butter field mushroom, Sea Fury pickled onion rings, watercress, chips, truffle and garlic butter	
-8oz Sirloin	£32
-6oz Fillet	£36
-28oz Cote de Boeuf (to share)	£85

SIDES

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
Winter greens, garlic & herb butter (vg)	£6

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'