



THE PETERVILLE INN

St Agnes

THE MINCE PIE

Brandy, Pedro Ximenez, orange bitters, Baileys float

£11.5

MULLED WINE

House mulled wine with festive spice

£5

GINGERBREAD LATT-TINI

Vanilla vodka, coffee liqueur, Baileys, coffee, gingerbread syrup

£12

NIBBLES

House marinated green olives (vg)	£5
Sage & onion crispy Brie bites, cranberry hot honey (v)	£8
Sticky pigs in blankets, maple mustard glaze	£8
Boquerones; white anchovies, vinegar, dill oil, parsley & garlic	£7

SHARING BOARDS

Baked whole Camembert, fig, honey & walnuts, house pickles, toasted sourdough (v)	£15.5
Charcuterie board; Prosciutto Crudo, Salame Milano, Coppa, olives, watercress, house pickles, sourdough	£16.5

SMALL PLATES

Soup of the day, wedge of sourdough (vg)	£7.5
Wild mushroom & chestnut arancini, black truffle mayo, watercress, crispy sage & onion (vg)	£12.5
Coppa ham, poached pear, Cornish blue cheese, toasted walnuts, watercress, balsamic	£12
Beetroot & gin salmon gravadlax, whipped horseradish cream, dill oil, watercress, croutons	£14
Chicken liver parfait, mulled cranberry chutney, pickles, sourdough	£12.5

LARGE PLATES

6oz steak burger, smoked bacon, brie, cranberry sauce, festive pickled red cabbage, rocket, house pickles, chips	£18.5
Roasted Cornish cauliflower, mushroom ketchup, new potatoes, kale, pickled wild mushrooms, salsa verde, red wine reduction toasted hazelnuts, crispy sage (vgo)	£18
'Low & slow' braised brisket cottage pie, garlic seasonal greens, crispy onions	£18.5
St Austell Bay mussels, confit onion & garlic, cream, white wine, parsley, sourdough	£11/£20
Pan-roasted guinea fowl, sautéed potatoes, winter greens & sprouts, smoked bacon & chestnuts, honey mustard dressing, port & thyme jus, crispy sage	£24.5
Whole roasted Cornish catch of the day, St Austell Bay mussels, clams, samphire, caper & herb butter sauce, herby new potatoes	£26
'R J Trevarthan' Cornish steak, roast shallot & black garlic purée, roast tomato, garlic butter field mushroom, Sea Fury pickled onion rings, watercress, chips, port & blue cheese sauce	
-8oz Sirloin	£28
-28oz Cote du Boeuf (for two)	£80

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
Mixed seasonal greens, smoked bacon & chestnut	£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'