



Petrus Wine Bar

Steak

8oz scotch beef steaks served with chunky chips, skinny fries or sweet potato fries (1.50) and homemade coleslaw.

“Our Steaks are cooked using the sous vide technique, which involves cooking food in vacuum-sealed pouches submerged in a water bath held at a controlled temperature. Finished on a grill to your liking.”

Sirloin 16.50

Ribeye 17.50

Fillet 19.75

Sauces 2.00

Pepper, Mushroom, Stilton, Steak Diane

Cheese Board

Crackers, chutney, habas fritas, grapes. (1.00)

Cheeses 1.75 (30g) / 3.50 (60g) each

Charcuterie

Toasted ciabatta, pickles, chutney, habas fritas

Meats 4.25/7.25 (6/12 slices)

Snacks

Olive & Feta Bowl 3.80

Marinated Halkidiki and black olives with feta cheese

Mozzarella Sticks 3.90

Crumbed mozzarella sticks with tomato salsa

Baked Camembert 6.30

With garlic, honey, toasted ciabatta

Nachos 4.95

Cheese, jalapeno, salsa nachos with sour cream

Ice Cream

From Criterion Ices made with fresh double cream and only natural flavours at Thurston Manor Farm.

Belgian Chocolate

Gold Medal Vanilla

3.50

Belgian Sugar Waffle

With ice cream and maple syrup

4.50

40 Quality Wines

Beer on Tap

Courtyard Garden

6pm-11pm Tues to Sat Kitchen from 7pm

Tel 01284 700719, 078 243 64933

www.petruswinebar.co.uk