



3 ST PETER'S

A Private Members Club

Food Menu

Served until 9:30pm

Nibbles & Platters

	£		£
Wasabi Peas (Vg, GF) MS, S	4	Vegetable Crisps (Vg)	4
Mixed Olives (Vg, GF) SD	4	Sweet Potato Fries (Vg)	4
		Edamame Beans with Salt (Vg)	5
Cheese Platter (V) G,M,SD	18	Mediterranean Meze (V)	15
Cheddar, Brie, Wensleydale and Doux de Montagne served with fig loaf, relish and fruits.		SD,G,SS,M Falafel, houmous, tzatziki, olives, feta cheese, flat bread, salad. <i>(Vegan option available)</i>	
Chicken/Vegetarian Gyoza (V)	8		
S, E, G, MS, SS Served with Japanese Mayo, spring onions and sesame seeds			

Tapas £7.50/ dish

Salt & Szechuan Pepper Squid G,C	Garlic & Chilli Prawns C, M
Duck Bao Buns G, S, SS	Mushroom Arancini (V) G,M,

MAINS

Served with sweet potato fries and salad

Homemade Lamb Seekh Kebabs 16
M,G

Homemade lamb mince kebabs marinated with coriander and spices on a flatbread with tamarind sauce.

Homemade Cheeseburgers (GF version available), *M,G,E,S* 19

Two 4 oz locally sourced grass fed steak minced beef burger (GF), in a brioche bun with salad, cheese & Sriracha mayo.

Vegan Cheeseburger (V, Vg) 15
G,MS,S

Plant based burger, in a bun, served with vegan cheese and vegan mayo.

£

DESSERTS

£

Homemade Apple Tarte Tatin 8
(V) *M,E,G,S*

Served with Cornish ice cream

Homemade Belgian Chocolate Brownies (V) *M,E,G,S* 7

Served with Cornish ice cream

Homemade Sticky Toffee Pudding (V) *M,E,G,S* 8

Served with toffee sauce and Devon ice cream

Mini Cheesecakes (V) 5
E,M,G,S,N,SD

A velvety Belgian chocolate cheesecake and a creamy Madagascan vanilla cheesecake served with berries.

Cornish Ice cream (V) / Sorbet (Vg) 4.5

Selection of teas & coffees 3.5

V-Veg, Vg-Vegan, GF-No Gluten
*G- cereal containing Gluten,
E-eggs, F-Fish, M-Milk, N-Nuts,
P-Peanuts, SS-Sesame Seeds,
S-Soya, SD-Sulphur Dioxide,
C- Crustaceans, MS-Mustard*

All food may contain traces of nuts & gluten.
Please inform us of any allergies/ dietary requirements

Champagnes and Sparkling Wines 125ml

Glass Bottle
£ £

Prosecco (Italy)

Prosecco Bel Canto NV Italy:

Delicate and aromatic with fine bubbles and an elegant zest

5.5 29

Zarlino Prosecco Superiore D.O.C.G. Italy:

Elegant, delicate, refreshing mousse with tropical-fruit notes.

6.5 34

Sparkling Wine (South Africa)

Graham Beck Brut Rosé South Africa:

Served at both Nelson Mandela's inauguration & Barack Obama's presidential win. Elegant, creamy, red-fruit & rich mousse. 12.5%

7.5 39

Champagnes (France)

Pierre Bertrand Brut 1er Cru NV:

A small family grower. Pinot-dominated, wonderfully peachy and lush and explosively juicy. Fresh and lemony with extended aging. 12.5%.

11 59

Gran Marque Champagnes (France)

Taittinger Brut Réserve:

From Champagne's oldest cellars, a citrus fresh yet delicate palate.

85

Pol Roger Réserve Champagne:

Dominated by white flowers, green apple and brioche.

89

Bollinger, Special Cuvée:

A full-bodied Champagne of great class and light and persistent.

99

Laurent-Perrier Rosé:

Plenty of stylish strawberry fruit and full of vivacity.

119

Prestige Champagnes (France)

Krug Grande Cuvée:

An exceptionally fine blend of 120 aged wines.

190

Dom Pérignon:

Exceptional depth and rich texture

190

3 St Peter's Cellar Selection

Whites

£

Chablis 2019 Domaine Fournillon ABV 12.5%: Crisp and fresh with a lovely limey acidity. Good depth with a classic slately minerality.	Burgundy France	49
Sancerre Blanc 2021 Dom. Noel et Jean-Luc Raimbault 14%: An exemplary Sancerre. Linear, mineral driven, citrusy, with a slight herbal edge and a tangy finish.	Loire, France	49

Reds

Ch. Franc Baudron 2016 Montagne Saint-Emilion, Cert. Organic ABV 14.5% : Bright and intense in colour with aromas of blackcurrant, blackberry and oak notes. Well balanced, powerful and velvety	Bordeaux, France	45
Barolo Antica Casa DOCG 2017 Ricossa ABV 13.5%: Just enough evolution to boast resolved tannins with succulent fruits. Bursting with fresh cranberries and Nebbiolo character.	Piemonte, Italy	49
Chateauneuf Du Pape Rouge 2020 Jean XXII, Ch. Fargueirol ABV 15%: A fabulous, single varietal Chateauneuf from Ch. Fargueirol. Aromas of dark cherries and raspberries are underlined by smoked meats, spices, wild herbs. A gorgeous elegant personality, with a silky, refined texture, red/ dark fruit and a long, velvety finish.	Rhône, France	59
Amarone Della Valpolicella 2016 ABV 15% : A full bodied, spicy, ruby red wine with intense aromas of dried fruit and black cherries. Full on the palate with balanced tannins and a very persistent aftertaste.	Valpolicella, Italy	65

Wines

White Wines

	<i>Glass</i> <i>125ml</i> £	<i>Glass</i> <i>175ml</i> £	<i>Glass</i> <i>250ml</i> £	<i>Bottle</i> <i>75cl</i> £
Cal y Canto Verdejo, Tierra de Castilla, Spain: A classic Spanish white with lovely fruit flavours of fresh lemon and melon	4.5	6.5	8.5	24
Vinuva Pinot Grigio, Organic, Terre Siciliane, Italy: Light delicately flavoured & refreshingly dry with hints of apple.	5	7	9	25
Chardonnay Gran Reserva, Terra Vega, Chile: This is rich and mouth-filling with flavours of ripe banana, vanilla and apple flavours.	6	8	10	29
Leefield Station, Sauvignon Blanc, Marlborough, NZ: A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit, with a sustained, juicy finish.	6	8	10	29
Les Grands Bouillons Picpoul de Pinet 2022, IGP Pays dOc, Languedoc, France A lovely vintage from Domaine de Castelnaud. Floral and refreshing with a grapefruit & lemon peel finish.	7	9	12	32

Rosé Wines:

Bodegas Nabal, Rose, Ribera del Duero 2018: A blend of Tempranillo, Garnacha and Albillo Mayor.	6	8	10	29
Whispering Angel, Cotes de Provence Rose	8	10	14	39

Red Wines

	<i>Glass</i> <i>125ml</i> £	<i>Glass</i> <i>175ml</i> £	<i>Glass</i> <i>250ml</i> £	<i>Bottle</i> <i>75cl</i> £
Cal y Canto Tempranillo Merlot Syrah, Tierra de Castilla, Spain: Rich and intense, loaded with raspberry and black cherry aromas, cedar chips and pretty violet notes with a hint of vanilla.	4.5	6.5	8.5	24
Mozzafiato Primitivo, Italy: Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine.	5	7	9	25
Brazos de Los Andes Malbec, Argentina: Dark violet with blue hues, with aromas of red fruits, plums, black cherries and forest berries. Medium bodied, with soft tanins and an elegant finish	6	8	10	29
Les Roucas Merlot 2021 IGP Pays d'Oc, Foncalieu, France: A deliciously soft and fruity wine with lots of juicy, plummy flavours.	6	8	10	29
Finca Besaya Rioja Crianza Bodegas Isidro Milagro 2017, Spain: A year in oak barrels, adds flavour to the tempranillo dominant blend.				32
Montalto Collezione di Famiglia Syrah, Terre Siciliane, Italy: Vivid black-purple, all the tarry plum-skin beauty of Syrah with cinnamon and a bit of vanilla oak, best of all a proudly generous portion of ripe tannin to hold it all together.				32

Classic Cocktails £11

Bramble:

Tanqueray gin, lemon juice, sugar syrup, Crème de Mure, and berries.

Old Fashioned:

Bulleit bourbon, demerara syrup, Angostura bitters, and flambe orange peel.

Negroni:

Tanqueray gin, Campari and Cinzano Rosso vermouth, garnished with orange peel.

Margarita:

Jose Cuervo Especial Silver Tequila with Cointreau and lime juice.

Cosmopolitan:

Stolichnaya vodka with Cointreau, lime juice, cranberry juice.

Espresso Martini

Stolichnaya vodka, Kahlua, fresh espresso, (options: vanilla/ caramel).

Long Island Ice Tea

Jose Cuervo Especial Tequila, Stoli vanilla vodka, Tanqueray gin, Triple Sec, Havana Club 3, Coke

Dark & Stormy

Kraken spiced rum, , Ginger Ale and Lime. Garnished with lime

Speciality/ Premium Cocktails £13

Femme Fatale *

Lanique Rose Petal Spirit, Blood Orange Cointreau, lychee liqueur & puree, lemon - with roses

Croatian Antique *

Disaronno, Pelinkovac liqueur, lime and orange juice with orange wheel & rosemary garnish

Passion Star Martini

Stolichnaya vanilla vodka, Passoa liqueur, passion fruit & lime juice served with Prosecco.

Bellini's & Champagne Cocktails

with Prosecco £10/ with Champagne £13

Bellini: with either white peach or raspberry or lychee

Chambord Royale: Chambord Black Raspberry Liquor, and blackberries.

Hugo: Elderflower St Germain; served garnished with a berry.

Rum Cocktails £12

Pina Colada

Aluna coconut rum, pineapple Juice, and coconut cream.

Mojito

Havana Club 3 yr rum, fresh limes, crushed ice, sugar syrup, soda water, and fresh mint.

Daiquiri (Optional strawberry, raspberry or lychee):

Havana Club 3 years old rum, Cointreau, fresh limes, sugar syrup and crushed ice.

Gin Cocktails £11

Summer Seville *

Tanqueray Flor de Sevilla Gin, Aperol, orange slice, with Fever Tree Aromatic Tonic, and an orange wheel.

Pink Raspberry *

Pinkster Gin with Fever Tree Elderflower Tonic, fresh raspberries, and mint.

Berry Burst *

Tanqueray Blackcurrant royal, lime juice, Fever tree tonic, blackberries and juniper berries

Premium Gin Cocktail £12

Rhubarb & Raspberry *

Slingsby Yorkshire Rhubarb Gin, Chambord Black Raspberry Liqueur, and Ginger Ale.

Ginza Collins

Roku Gin, St Germain Elderflower Liqueur, Soda, Mint, Lemon and Cucumber

Non-alcoholic Cocktails £8

Virgin Mojito

Limes with syrup, soda, lemonade, and mint.

Virgin Passionfruit Martini

Vanilla syrup, passion fruit puree, pineapple juice, and lemonade; served with passion fruit.

St Peters' Tonic *

Honey, lemon, ginger beer with mint and mixed berries

Also serve Becks Blue £5, Tanqueray 0% £4 and Non-alcoholic Rum £4.

- Created by 3 St Peters

Aperitif and Liqueurs and Spirits

Mixers £3.50, cordial £0.5

Baby Guinness £6.50 – Coffee liqueur (Kahlua) and Baileys

B52 £7.00 – Coffee liqueur (Kahlua), Baileys and Cointreau

25ml £4 and 50ml £6 each

Amaretto Disaronno	Galliano l'autentico
Classic or Black Sambuca	Jägermeister
Baileys	Limoncello

25ml £5 and 50ml £7.5 each

43 (Cuarenta y Tres)	Grand Marnier
Aperol	Pimms
Benedictine DOM	Tia Maria
Drambuie	Amaro Montenegro

Tequila

	<i>25ml</i>	<i>50ml</i>
Tequila Rose	4	6
Jose Cuervo Especial Silver	4	6
Jose Cuervo Gold Resposado	4	6
Don Julio Anjeo	8	12

Vodka

	<i>25ml</i>	<i>50ml</i>
Stolichnaya	4	6
Stolichnaya Vanilla	4	6
Thunder Toffee Vodka	5	7
Grey Goose	6	9
Belvedere	6	9

Rum

	25ml	50ml
Havana Club 3 years	4	6
Non Alcoholic Rum	5	7
Plantation Original Dark	5	7
Kraken Black Spiced	5	7
Aluna Coconut Rum	5	7
Havana Club 7 years	5.5	8
Chairman's Reserve Rum	7	10
Diplomatico Reserva Exclusiva	7	10
Mount Gay XO	9	14
Zacapa Centenario 23 years	9	14

Gin

Bombay Sapphire	4	6
Tanqueray 0%	4	6
Bosford Rose Premium	4.5	6.5
Pinkster	4.5	6.5
Hendricks	4.5	6.5
Tanqueray Export	4.5	6.5
Tanqueray Flor De Sevilla	4.5	6.5
Tanqueray Blackcurrant Royale	4.5	6.5
Slingsby Rhubarb	5	7
Brockmans Premium	5	7
Bathtub sloe	5	7
Sipsmith London Dry	5	7
Sipsmith Lemon Drizzle	5	7
Tanqueray No. 10	5	7
Roku Japanese Gin	5	7
No. 3 London Dry	6	9
Bobby's	6	9
Brooklyn	6	9
Monkey 47 Schwarzwald Dry	7	10
Nolet's Silver Dry	8	12

British and Irish Whisky

	<i>25ml</i>	<i>50ml</i>
Jameson Irish	4	6
Chivas Regal 12 year old	4	6
Glenmorangie 10 year old	5	8
Dalwhinnie 15 year old	6	9
Laphroaig 10 year old	6	9
Glenkinchie 12 year old	6	9
Talisker 10 year old	6	9
Lavagulin 16 year old	8	12
Macallan Double cask gold	9	14
Aberlour A'Bunadh	10	16

American Whiskey & Bourbon

	<i>25ml</i>	<i>50ml</i>
Jack Daniels	4	6
Jim Beam	4	6
Bulleit	5.5	8
Southern Comfort	5.5	8
Bullet Rye	6	9

Japanese Whisky

	<i>25ml</i>	<i>50ml</i>
Nikka from Barrel	8	12

Cognac

	<i>25ml</i>	<i>50ml</i>
Courvoisier VS	4	6
Remy Martin VSOP	6	9
Martell XO	14	22

Bottled Beers

Birra Moretti Lager 330ml	4.5	Purity UBU Bitter 500ml	7
Estrella Damm Lager 330ml	4.5	St Peter's Golden	7
		Gatekeeper Ale 500ml	
Peroni Nastro Azzurro 330ml	4.5	Guinness Draught 440ml	6
Erdinger Weissbier 500ml	7	Daura Damn 330ml (<i>GF*</i>)	6
Becks blue (low alcohol) 275ml	5.0	* <i>GF – Gluten free</i>	

Soft Drinks

Still/sparkling mineral bottled water 330ml	£3
Fever tree Tonics: Indian, Slim line Indian, Mediterranean, Elderflower, Aromatic, Ginger Ale, Ginger Beer	£3.50
Lemonade, Coke/ Diet Coke	£3.50
Pineapple, Orange and Cranberry Juice	£3.50

Hot Drinks £3.5

Served with full fat milk or oat milk on request

Teas

Tea Bags – Jing Tea: The finest Handcrafted Asian Tea:

Assam Breakfast Tea, Earl Grey, Darjeeling, Peppermint Leaf, Jade Sword (Green Tea)

Loose Leaf Jing Tea: The finest Handcrafted Asian Tea:

Decaffeinated Ceylon, Rooibos, Lemon Grass & Ginger

Loose Leaf Award-winning Flora Tea:

Lychee Rose (Black), Moroccan Mint (Green), Jasmin Silver Needle (White)

Coffees

Made from freshly ground: Puregusto, award winning, smooth, arabica coffee beans

Double Espresso, Americano, Cappuccino, Latte, Flat White

Sunday Brunch menu

Drinks

Freshly squeezed orange juice £4.50

Selection of Premium Teas and Coffees (see previous page) £3.50

Mimosa with freshly squeezed orange juice and Champagne £13

Espresso Martin £11

Lychee, White Peach or Raspberry Bellini with Prosecco £10/ with Champagne
£13

Starters £7.50

Four mini Danish pastries *G,E,M,SD,N V*

An American ricotta pancake, banana, maple syrup, honeycomb butter *G,E,M V*

Breakfast Muffins £13

Eggs Benedict: Ham with poached egg and hollandaise sauce *G,E,M*

Eggs Royale: Salmon with poached egg and hollandaise sauce *G,E,F,M*

Mains £16

(served with sourdough, granary or gluten free toast)

Smoked salmon, avocado with chili flakes and scrambled eggs *F,E,G,M P*

English breakfast: bacon, eggs, pork sausages, tomato, beans & mushroom *E,G*

Vegetarian breakfast: vegan sausages, mushrooms, tomatoes, beans, avocado, eggs
& halloumi *E,G,M V*

£2.50 contribution to the cost of the musician

Please make staff aware of any dietary requirements or allergies on arrival

We only use free range eggs at 3 St Peters

Vg-Vegan, V-Vegetarian, P-Pescatarian

Allergens: G-Gluten, E-Eggs, M-Milk, N-Nuts, SD-Sulphur Dioxide, F-Fish, C-Celery, S-Soya



3 ST PETER'S

Wifi Network: 3SPGUEST
Password : 3SPmember