



SHARING

***ST TROP SEAFOOD PLATTER** £18.00
 Fresh local crab, prawn cocktail,
 Brownsea Island oyster, smoked salmon
 Shallot vinegar, lemon, mayo GF, DF

***DORSET CHARCUTERIE BOARD** £18.00
 The Real Cure British charcuterie:
 Chorizo, Coppa, venison chorizo,
 garlic venison salami, white pepper &
 fennel salami, baguette, gherkins
 DF, can be GF

***BAKED CAMEMBERT** £16.50
 Rosemary breadsticks, small salad,
 French dressing Can be GF

TEMPURA KING PRAWNS (5) £14.50
 Aioli GF, DF

TEMPURA VEGETABLES £14.00
 Pineapple, mango & plum salsa, sweet
 chilli GF, DF, Vegan

***MATURED FRENCH CHEESE SELECTION** £14.50
 Époisses, Camembert, Fourme d'Ambert,
 Livarot, Pont-l'Évêque, Biscuits, chutney,
 celery, grapes V, can be GF

FRESHLY BAKED BAGUETTE £5.50
 Normandy butter and home
 marinated olives V

***SHARING OFFER:**
 Order 4 or more platters and
 receive 1 litre carafe of house wine

RAW & CRUDO

CAFÉ DE PARIS BEEF TARTARE
 Hand-cut beef fillet,
 gherkins, shallots, capers
 DF
 Starter £18.00
 Main £36.00

SCALLOP CEVICHE
 Lime, coriander,
 chilli, coconut milk
 GF, DF
 Starter £18.00
 Main £36.00

OYSTER SPECIALITIES

BROWNSEA ISLAND OYSTERS
 GF, DF

Natural with shallot
 vinegar & lemon

Tempura with
 sweet & sour salsa

Bloody Mary shot
 Poole distilled
 Shanty vodka

£3.00 each

PASTA BAR

Served with parmesan

SLIGHTLY SPICY SEAFOOD LINGUINE
 King prawns, scallops,
 lobster, crab bisque
 £32.00

TRUFFLE CREAM LINGUINE
 Linguine in Truffle infused cream
 sauce, truffle shaves
 V, can be Vegan £26.00

BOEUF BOURGUIGNON LINGUINE
 Carrots, mushrooms,
 rich red wine jus
 £26.00



GF Gluten Free | DF Dairy Free | VG Vegetarian
 Ask for our Vegan options of the day
 Please mention your allergies or food restrictions to your waiter
 Prices are inclusive of VAT and subject to a 12.5% service charge





MAIN COURSES

All main courses include a side
Dauphinoise potatoes | French fries | Garden salad | Seasonal vegetables | Rice
Side dish only £5.50

BEEF FILLET (8oz) Peppercorn sauce GF	£36.00
FRESH LOCAL LOBSTER (Half) Garlic butter (GF) or Thermidor	£40.00
Both served as a Surf & Turf	£70.00
DORSET RACK OF LAMB Rosemary & thyme jus GF, DF	£36.00
MONKFISH & TIGER PRAWNS Red Thai curry GF, DF	£32.95
TURBOT FISH PIE Fresh turbot, mixed fish, Atlantic prawns and mushrooms, muscadet cream, mash	£22.50

HOUSE SPECIALITIES

POOLE CRAB SANDWICH Hand-picked crab, salad, fries (DF) Served in baguette	£20.00
SMASHED AVOCADO AND CHILLI BRUSCHETTA Virgin olive oil, lime and olives, served on gluten free bread, garden salad GF DF	£16.50
MOULES MARINIÈRES	Starter £13.75 Main £27.50
FISH & CHIPS Tempura cod, fries, tartare sauce GF, DF	£18.50

LES CRÊPES

MONTAGNE Ham & cheese	£11.50
PROVENÇALE V Goat's cheese, honey, tomatoes	£11.50
NORWEGIAN Smoked salmon, horseradish cream	£14.50

DESSERTS

CRÊPE AU CHOCOLAT / ANGLAISE	£6.95
CRÊPE SUZETTE Flambéed with Grand Marnier	£12.50
VANILLA CRÈME BRÛLÉE GF	£9.50
RUM BABA Crème pâtissière	£12.50
PRALINE CHOCOLATE MOUSSE Chantilly cream	£9.50
UPSIDE DOWN TARTE TATIN Vanilla ice cream	£9.50

Full a la carte menu from St Tropez Lounge on request
Food is served from 5pm last order 9.30pm



Enquire today to
become a member
of our private club



St Tropez Lounge
SEAFOOD AND FRENCH CUISINE
By Séverine et Frédéric

St Tropez Lounge
1 High Street
Poole BH15 1AB

