



DRINKS

WINES BY THE GLASS

CARAFES &
HALF-CARAFES

SMALL-PRODUCER
WINES

FINE WINES

SPARKLING WINES &
CHAMPAGNE

WINE TASTINGS

COCKTAILS

TEQUILA MULE £14.50
ST TROP' PALOMA £14.50
SEAWEED MOJITO £14.50
HARRY MARY £16.00
SEX ON QUAY £15.00
BROWNSEA TEA £16.50

BANKS SLING £16.50
CLASSIC NEGRONI £15.50
OLD FASHIONED £15.50
MOCKTAILS £8.00
SIGNATURE SPRITZERS £13.00
SPARKLING COCKTAILS £15.00

Selection of Classic Cocktails and Martinis

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

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) £36.00
Peppercorn sauce GF

FRESH LOCAL LOBSTER (Half) £40.00
Garlic butter (GF) or Thermidor

Both served as a Surf & Turf £70.00

DORSET RACK OF LAMB £36.00
Rosemary & thyme jus GF, DF

MONKFISH & TIGER PRAWNS £32.95
Red Thai curry GF, DF

TURBOT FISH PIE £22.50
Fresh turbot, mixed fish, Atlantic prawns
and mushrooms, muscadet cream, mash

HOUSE SPECIALITIES

POOLE CRAB SANDWICH £20.00
Hand-picked crab, salad, fries (DF)
Can be served in a baguette

**SMASHED AVOCADO
AND CHILLI BRUSCHETTA** £16.50
Virgin olive oil, lime and olives, served on
gluten free bread, garden salad GF DF

MOULES MARINIÈRES Starter £13.75
Rope-grown mussels, Main £27.50
French fries GF

FISH & CHIPS £18.50
Tempura cod, fries, tartare sauce GF, DF

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

LES CRÊPES

MONTAGNE £11.50
Ham & cheese

PROVENÇALE V £11.50
Goat's cheese,
honey, tomatoes

NORWEGIAN £14.50
Smoked salmon, horseradish cream

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

DESSERTS

CRÊPE AU CHOCOLAT / ANGLAISE £6.95

CRÊPE SUZETTE £12.50
Flambéed with Grand Marnier

VANILLA CRÈME BRÛLÉE GF £9.50

RUM BABA £12.50
Crème pâtissière

PRALINE CHOCOLATE MOUSSE £9.50
Chantilly cream

UPSIDE DOWN TARTE TATIN £9.50
Vanilla ice cream