

STUBBS

FOR THE TABLE ~ TO SHARE

Freshly made focaccia bread, with Kalamata Olive Oil and Aged Balsamic 3.50 pp

MOJO

Very large, buttery Olives marinated in garlic, chilli, fennel seeds, smoked paprika, rosemary, sherry vinegar, olive oil and anchovy 5

KALAMATA AND NOCELLARA OLIVES (VEGAN)

Marinated in parsley, garlic, chilli, red wine vinegar, olive oil, thyme and oregano 4.25

OYSTERS AND CAVIAR

Our superb Royal Bay of Jersey Rocks - coastal saltiness, mineral undertone, and a metallic finish

NATURAL ON ICE

Tabasco, lemon and mignonette sauce
Half dozen 16
Dozen 30

TEMPURA

With fresh chilli, coriander, Jalapeno
and soy dipping sauces
x 4 16

VIETNAMESE

Dressed with chilli, ginger,
fresh coriander, nam pla, lime
and crisp shallot x 4 16

EXMOOR CAVIAR

Made to order Blinis with
Chive Crème Fraiche 49

~ S*T*A*R*T*E*R*S ~

CRISP FRENCH BRIE (VEGETARIAN)

Stubbs jalapeño sauce and
crusty bread 9.25

CALAMARES A LA ROMANA

Fresh Cornish baby squid, dusted, deep fried
and served with aioli 9.95

CARPACCIO OF SCOTTISH BEEF

Porcini dusted, shaved Parmesan & crisp shallot
rings, mushroom dressing 10.25

TEMPURA KING PRAWNS

Jalapeno and teriyaki dipping sauces 12.95

TRUFFLE TARAMASALATA

This vibrant Mediterranean dip is made
from garlic, cods roe, olive oil and
lemon juice, then finished with black
truffle. Served with homemade focaccia
toast 8.95

SEARED SCOTTISH SCALLOPS

On the shell with chorizo, garlic, fresh
coriander and chilli butter, served with
freshly made focaccia bread 16.25

FINE SCOTTISH SMOKED SALMON

Dressed with caper berries, rocket leaves and
finely chopped shallot, with basil oil, chive
crème fraiche and fresh bread 9.95

CHICKEN LIVER PARFAIT

Our exquisite parfait is served with
homemade toast and our own chutney 9.95

TEMPURA VEGETABLES (VEGAN)

Teriyaki and chilli dipping sauces 8.75

PRAWN AND AVOCADO COCKTAIL

Buttered, fresh focaccia bread 10.25

~ M*A*I*N C*O*U*R*S*E*S ~

BEEF BOURGUIGNON

This is a delicious rich, French classic of
tender Scottish beef in a thyme, shallot,
button mushroom, garlic, and Burgundy red
wine sauce. Served with our delicious
Dauphinoise potatoes and today's green
vegetable 24.95

CHICKEN SCHNITZEL

A Marchant's farm chicken breast, coated
and served crisp with Parmesan and
Dijon sauce, Tenderstem broccoli and
fresh homemade chips 18.95

ROASTED BELLY OF PORK

Served on creamed potato, with
Tenderstem Broccoli, crackling, a rich
port wine, garlic and rosemary jus.
Accompanied by apple sauce 24.95

*G*R*I*L*L*S*

ALL OF OUR BEEF IS FROM GRASS FED SCOTTISH HERDS, RAISED BY FARMS WITH EXACTING WELFARE STANDARDS,
AGED TO ITS OPTIMUM

SERVED WITH GRILLED MUSHROOMS, FRESH POMMES GAUFRETTES, ROASTED TOMATO,
HOMEMADE CHIPS & DRESSED WATERCRESS

RIBEYE - This generous, awesome, thick cut, from the best Scottish forerib, makes a flavoursome and succulent choice, the
actual steak is trimmed quite lean, but we leave the middle fat, which is characteristic of a good ribeye and adds dramatically to
the flavour 38.00

Add side of today's green vegetable 4.25 Add Creamed Spinach 5.25 Add Deluxe dressed Side Salad 5.95

ENTRECÔTE - Lean, juicy and flavourful, which is enhanced by the band of fat, which is typical of this cut 30.00

Add side of today's green vegetable 4.25

TOURNEDO - Generous centre cut of beef fillet, the most tender of all steaks 39.00

Add side of today's green vegetable 4.25

CHATEAUBRIAND - For two - Scottish fillet steak

Roasted and served with grilled mushrooms, fresh pommes gaufrettes, roasted tomato, watercress, Béarnaise sauce, peppercorn
sauce, hand cut chips, fresh breaded onion rings, today's green vegetable and creamed spinach 105.00
(THIS IS A GENEROUS CUT, SO PLEASE ALLOW FOR AN EXTENDED ROASTING TIME)

Extras:

Add Half a Grilled Lobster 300 - 350 gm 29.00

Green Peppercorn Sauce 3.50 | Béarnaise Sauce 3.50 | Stilton Hollandaise 3.75 | Café De Paris Butter 1.95 | Truffle Aioli 3.50

Mac N Cheese 7.95 | Rocket and Parmesan Salad with Balsamic dressing 6.95

Add
Creamed Spinach 5.25
Fine Green Beans 4.50
Dauphinoise Potatoes 5.95

PLEASE BE AWARE THAT ALL OUR DISHES ARE PREPARED IN KITCHENS WHERE NUTS AND GLUTEN ARE PRESENT, AS WELL AS OTHER ALLERGENS,
THEREFORE WE CANNOT GUARANTEE THAT ANY FOOD IS COMPLETELY 'FREE FROM' TRACES OF ALLERGENS, DUE TO THE RISK OF CROSS CONTAMINATION.
OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS, SO PLEASE ASK YOUR SERVER BEFORE ORDERING IF YOU ARE CONCERNED ABOUT THE
PRESENCE OF SPECIFIC INGREDIENTS OR ALLERGENS IN YOUR FOOD, ALTERNATIVELY FULL ALLERGEN INFORMATION CAN BE PROVIDED.
ALL DISHES AND INGREDIENTS ARE SUBJECT TO AVAILABILITY

FISH AND SHELLFISH DISHES MAY CONTAIN BONES AND/OR SHELL.
DUE TO THE NATURE OF THE BUTCHERY, SOME LAMB DISHES SERVED ON THE BONE MAY CONTAIN SHARDS
CONSUMING RAW OR LIGHTLY COOKED SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.

FISH AND SHELLFISH

KENTISH SKATE

A generous pan roasted wing of Thorn Back Ray, with lemon, caper and parsley butter, served with homemade chips and today's green vegetable 27.50

RYE BAY SEA BASS

Filleted and lightly pan roasted, served with sauce vierge, today's green vegetable and chive buttered Nicola potatoes 26.25

MOULES FRITES

Fresh Scottish Mussels, in a white wine, garlic, cream and parsley sauce, served with a hunk of freshly made bread and homemade chips 19.95

SPICY TUNA MAKI

Sashimi grade yellowfin tuna, with avocado, Sriracha cream and unagi sauce, accompanied by wasabi & pickled ginger 19.25

Add Fresh Homemade Chips 4.95

LOBSTER THERMIDOR

In the classic, rich, cream and Dijon sauce, finished under the grill and served in the shell, with Tenderstem broccoli and homemade chips

600 - 700 gm 58.00 850 - 950g 79.00

(please note the claw meat is served shelled for your convenience)

GRILLED LOBSTER

With garlic, chilli & coriander butter, served with aioli, Tenderstem broccoli, and homemade chips

600 - 700 gm 58.00 850 - 950gm 79.00

(please note the claw meat is served shelled for your convenience)

B * U * R * G * E * R * S

OUR BURGERS ARE HAND MADE FROM CHOPPED SCOTTISH STEAK

FAST GRILLED UNTIL MEDIUM JUICY, THEN SERVED WELL CARAMELISED IN A WARM, TOASTED BRIOCHE SESAME BUN, ACCOMPANIED BY HOMEMADE CHIPS, DIPPED BREADED ONION RINGS, FRESH COLESLAW AND HORSERADISH POTATO SALAD. CHOOSE:

THE STUBBS

Melting Cheddar, Stubb's sauce, sliced red onion, beef tomato, rocket leaves and iceberg 18.25

Definitelv add Fresh Jalapenos 1.25

THE BLUES

Baby rocket leaves, red onion, caramelised onion, fresh tomato, aioli, melting blue cheese and iceberg 18.45

Add Crispy Bacon 1.75 ~ Add Fresh Jalapenos 1.25

Additional Beef Patty 5.75

THE TRUFFLE SWISS

Melting Swiss cheese, truffle aioli, whole Portobello mushroom, caramelised onions, beef tomato and iceberg 18.95

Crispy Bacon 1.75 ~ Add Fresh Jalapenos 1.25

THE CHICKEN SWISS BURGER

Breaded Chicken fillet, grilled Portobello mushroom, Swiss cheese, iceberg, sliced tomato, sliced red onion, tomato relish and mayonnaise, served in a toasted, sesame brioche bun, accompanied by homemade chips, fresh breaded onion rings, horseradish potato salad and fresh coleslaw 18.75

SALADS

VEGAN POKE

Dressed beetroot tartare, Hass avocado, mixed leaves, Tenderstem broccoli, toasted pumpkin seeds, edamame beans, sticky rice and pickled ginger with sriracha mayonnaise and unagi sauce 16.75

Add Fresh Homemade Chips 4.95

CHICKEN CAESAR

Marinated, tender breast of Marchants Farm chicken, served with little gem lettuce, bacon shards, croutons, anchovies, shaved Parmesan and our classic dressing 16.95

Add Fresh Homemade Chips 4.95

TARTARE POKE BOWL

Sashimi grade yellowfin tuna, in a ginger, chilli and coriander dressing, Hass avocado, mixed leaves, Tenderstem broccoli, toasted pumpkin seeds, edamame beans, sticky rice, and pickled ginger with sriracha mayonnaise and unagi sauce 19.55

Add Fresh Homemade Chips 4.95

PLANT BASED AND VEGETARIAN

FRESH CRÊPE (VEGETARIAN)

Stuffed with spinach, finely sliced mushroom and shallot, finished with nutmeg and cream, grilled with pomodoro sauce and mozzarella, served with fresh coleslaw 15.25

Add Fresh Homemade Chips 4.95

CRISPY AVOCADO SUSHI ROLL (VEGAN)

A sliced, whole vegan Californian, sesame, red pepper, smoked bell pepper and avocado sushi roll, served with orange & mango salsa, ginger, sriracha vegan mayo, wasabi and unagi sauce 16.95

THE GREEK BURGER (VEGETARIAN)

Two slices of halloumi cheese, which have been grilled until golden, then rubbed with garlic and served in a toasted sesame bun, with tomato relish, red onion, beef tomato, rocket and garlic mayonnaise, accompanied by a fresh breaded onion rings, coleslaw and homemade chips 16.25

THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted sesame bun with rocket leaves, beef tomato, red onion, tomato relish and vegan garlic mayonnaise, served with homemade chips, fresh breaded onion rings and a dressed side salad 16.75

Add a slice of melting Cheddar 2.00 (vegetarian) Add Fresh Jalapenos 1.25

Buttered Tenderstem Broccoli 4.50

Creamed Spinach 5.25

Grilled Garlic Mushroom 4.50

Truffe Aioli 3.50

Aioli 3.00

Tortilla Chips
with Tomato Salsa 3.25

SIDE DISHES

Mac n Cheese 7.95

Add Bacon 1.75

Fresh Hand Cut Chips 4.95

Sweet Potato Fries, Aioli 5.25

Parsley Buttered Nicola Potatoes 3.95

Dauphinoise Potatoes 5.95

Deluxe Dressed Side Salad 5.95

Fresh Horseradish Potato Salad 4.75

Fresh Coronation Coleslaw 4.25

Roasted Tomatoes 4.75

Crisp Onion Rings 4.25

Rocket and Parmesan Salad 5.95

Fine Green Beans 4.50

PLEASE NOTE THAT AS OUR WHOLE MENU IS PREPARED FRESHLY, DISHES ARE SUBJECT TO AVAILABILITY & SUPPLY OF INGREDIENTS, ETC.

OUR VEGETARIAN AND PLANT-BASED MENU IS ALL FRESHLY MADE IN A KITCHEN THAT PREPARES THE FULL STUBBS MENU, ON EQUIPMENT THAT IS USED FOR THE WHOLE MENU. HOWEVER. CARE IS TAKEN TO TRY TO AVOID A 'CROSS OVER' OF INGREDIENTS.

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING

A DISCRETIONARY SERVICE CHARGE OF 12.5 PERCENT WILL BE ADDED TO PARTIES OF 8 GUESTS AND OVER