

STUBBS

OYSTERS

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

NATURAL ON ICE

Tabasco, lemon and mignonette sauce
x ½ doz - 16.00

ROCKEFELLER

Grilled, with spinach, tarragon, cream, Ricard, shallot and Parmesan
x 4 - 16.00

VIETNAMESE

Dressed with chilli, ginger, cilantro, nam pla, lime and crisp shallot
x 4 - 16.00

TEMPURA

With chilli and coriander and a soy dipping sauce
x 4 - 16.00

CAVIAR

EXMOOR CAVIAR

Blinis and chive crème fraiche
20G 48.00 / 30G 68.00

~ STARTERS ~

CARPACCIO OF SCOTTISH BEEF

Porcini mushroom, Parmesan & crisp shallot rings, mushroom dressing 12.00

SCOTTISH SMOKED SALMON

Chive crème fraiche, buttered wholemeal bread 8.95

POTTED BROWN SHRIMPS

In spiced butter, melba toast 11.25

CALAMARES A LA ROMANA

Fresh Cornish Baby squid, dusted, deep fried and served with aioli 8.95

CHICKEN LIVER PARFAIT

House chutney, French bread toast 7.95

VEGAN SUSHI

Crisp avocado maki, with fresh and smoked bell pepper, unagi, orange and mango salsa, sriracha & pickled ginger 8.75

CRISP FRENCH BRIE (VEGETARIAN)

Stubb's jalapeño sauce and crusty bread 7.75

TUNA TARTARE

Yellowfin tartare with coriander, chilli, lime, sesame, avocado cream and melba toast 11.25

PRAWN AND AVOCADO COCKTAIL

Buttered wholemeal bread 8.95

SEARED SCALLOPS

In the shell with chorizo, garlic butter and crusty bread 12.95

TEMPURA VEGETABLES (VEGAN)

Teriyaki dipping sauce 7.25

~ MAIN COURSES ~

FISH

* SERVED WITH FRESH VEGETABLES, POTATOES & HOUSE CHIPS

SEA BASS *

A pan roasted fillet with charred red pepper sauce, anchovy butter 26.00

STEAMED HALIBUT FILLET *

With lemon Hollandaise 26.00

LOBSTER THERMIDOR *

Finished under the grill and served in the shell 44.00

FISH CAKE *

Salmon and smoked haddock, grain mustard cream sauce, poached hen's egg 18.95

SKATE WING *

Pan-fried Thornback ray, caper, parsley and lemon butter 22.00

CALIFORNIAN MAKIZUSHI

A crisp salmon sushi roll, unagi sauce, mango & tobiko salsa, sriracha cream, ginger and wasabi 18.00

MEAT

FRESH VEGETABLES, POTATOES & HOUSE CHIPS PRESENTED WITH ALL

STUBBS MEAT AND POULTRY IS RAISED BY FARMS WITH EXACTING WELFARE STANDARDS

ROASTED PORK BELLY

Red wine, garlic & thyme jus, apple purée, seared scallop and creamed sweetcorn 19.00

STEAK & KIDNEY PUDDING

A steamed, suet encased, beef classic. Thyme, shallot and stock sauce 19.00

CORDON BLEU

Marchants farm chicken with Swiss cheese and smoked ham, crumbed and French fried, with Parmesan and Dijon cream sauce 19.00

FISH AND SHELLFISH DISHES MAY CONTAIN BONES AND/OR SHELL. 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. CONSUMING RAW OR LIGHTLY COOKED SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES. OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS, SO PLEASE ASK YOUR SERVER BEFORE ORDERING IF YOU ARE CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN YOUR FOOD, ALTERNATIVELY FULL ALLERGEN INFORMATION CAN BE PROVIDED.

STUBBS BURGER

Chopped Scottish rump cap (picanha), fast grilled until medium juicy, then served well caramelised on a warm, toasted, sesame bun with melting cheddar, Stubb's secret sauce, sliced red onion, tomato and lettuce, accompanied by house chips, fresh onion rings, dressed side salad with toasted pepita 14.95

STEAKS AND CHOPS

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

FRESH VEGETABLES, POTATOES & HOUSE CHIPS PRESENTED WITH ALL

ENTRECÔTE - A lean, juicy, flavoursome and tender cut, 12 oz + 25.00

RIB STEAK - Favoured for its fat content, giving unequalled juiciness, 12 oz + 29.00

TOURNEDO - Centre fillet, the most tender of all steaks, 10 - 12 oz 35.00

VEAL CHOP - Rosemary, thyme, lemon and garlic jus, served pink 16 oz + 32.00

Extras:

Green Peppercorn Sauce 3.00 | Béarnaise Sauce 3.00 | Salsa Verde Butter 1.65 | Stilton Hollandaise 3.50

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 our dressed salad with toasted pumpkin seeds and house chips 12.00

THE MAG 16 (VEGAN)

A flavour packed burger consisting of a 'Magnificent 16' plant based, unprocessed ingredients, in a toasted sesame bun with iceberg lettuce, red onion, tomato and vegan harissa mayonnaise, served with house chips, fried onion rings and a dressed salad with toasted pumpkin seeds 12.75

CRISPY MAKI (VEGAN)

A sliced, whole vegan Californian, sesame, red pepper, smoked bell pepper and avocado roll, served with orange & mango salsa, ginger, sriracha vegan mayo, wasabi and unagi sauce, house salad with marinated, roasted pumpkin seeds and dressing 15.75

FILLET OF 'FISH' (VEGAN)

Panko and seaweed crumbed tofu served in a warm toasted sesame seed bun, with house caper & shallot rich vegan tartare sauce and shredded lettuce, served with a dressed side salad with toasted pumpkin seeds, house chips and fried onion rings 12.50

FRESH POTATO CHIPS ARE SERVED, WHENEVER POSSIBLE

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