

STUBBS

OYSTERS

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

16.00

NATURAL ON ICE
Tabasco, lemon and
mignonette sauce
x ½ doz

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

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

TEMPURA
With chilli and coriander and
a soy dipping sauce
x 4

CAVIAR

EXMOOR CAVIAR 20G
Blinis and chive crème fraiche
42.00

~ STARTERS ~

SCOTTISH SMOKED SALMON
Chive crème fraiche,
wholemeal bread 8.95

CARPACCIO OF SCOTTISH BEEF
Porcini mushroom, shaved Parmesan & crisp
shallot rings, mushroom dressing 12.25

TEMPURA PRAWNS
Chilli and teriyaki dipping sauces 12.95

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 maki, with avocado, fresh and
smoked bell pepper, unagi, orange and
mango salsa, sriracha & pickled ginger 8.95

CRISP FRENCH BRIE (VEGETARIAN)
Stubbs jalapeño sauce and
crusty bread 8.25

TUNA TARTARE
Yellowfin tartare with coriander, chilli, lime,
sesame, avocado cream and melba toast 11.95

PRAWN AND AVOCADO COCKTAIL
Buttered locally baked bloomer 8.95

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

TEMPURA VEGETABLES (VEGAN)
Teriyaki dipping sauce and sweet chilli dip 7.75

~ MAIN COURSES ~

LOBSTER

Whole, grilled with garlic, chilli & coriander
butter, served with aioli, a dressed side salad
and skinny fries 42.00

Whole, served cold with mayonnaise,
a dressed side salad and skinny fries 42.00

Whole, in Thermidor sauce, finished under the
grill and served in the shell, with a dressed
side salad and skinny fries 45.00

FISH

SEA BASS FILLET
Pan roasted fillet with sauce Vierge,
Tenderstem broccoli, fine green beans and
battered Nicola potatoes 22.00

SKATE WING
Pan roasted Thornback ray with lemon,
parsley and caper butter, Tenderstem
broccoli, fine green beans and battered Nicola
potatoes 23.00

TARTARE POKE BOWL
Sashimi grade salmon, in a ginger, chilli and
coriander dressing, with fresh Hass
avocado, mixed leaves, edamame beans,
sticky rice, pickled ginger and toasted
pumpkin seeds, dressed with sriracha
mayonnaise and unagi sauce 15.25

MOULES FRITES
Fresh Scottish mussels, white wine, parsley
and garlic sauce, with crusty bread
and skinny fries 15.95

SPICY TUNA MAKI
Sashimi grade yellowfin tuna with avocado,
sriracha cream and unagi sauce 18.75

CLASSICS

CHICKEN SCHNITZEL
A Marchant's farm chicken breast coated and
served crisp with Parmesan and Dijon sauce,
Tenderstem broccoli and skinny fries 17.25

STEAK & KIDNEY PUDDING
A steamed, suet encased, beef classic.
Thyme, shallot and stock sauce, with
Tenderstem broccoli, fine green beans and
battered Nicola potatoes 20.00

SLOW ROASTED LAMB SHANK
Creamed potato, Tenderstem broccoli,
red wine, rosemary and mint jus 19.95

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 ALLERGENS IN YOUR FOOD, ALTERNATIVELY FULL ALLERGEN INFORMATION CAN BE PROVIDED.

FISH AND SHELLFISH DISHES MAY CONTAIN BONES AND/OR SHELL.
CONSUMING RAW OR LIGHTLY COOKED SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.

THE 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, Stubbs sauce, sliced red onion, tomato and lettuce, accompanied by skinny fries, fresh onion rings and coleslaw 14.95

THE CHICKEN BURGER

Buttermilk fried chicken breast, served in a toasted butter brioche bun with lettuce, tomato, red onion and chipotle mayonnaise. Served with skinny fries, freshly fried Spanish onion rings and coleslaw 14.95

GRILLS

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

GRILLED PORTOBELLO MUSHROOM, ROASTED BEEF TOMATO,
HOUSE CHIPS & WATERCRESS

RUMP - Noted for its totally amazing flavour, 12oz 24.00

ENTRECÔTE - Lean, juicy, flavoursome and tender cut, 12oz 25.00

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

---oOo---

ROASTED CHATEAUBRIAND - For two - Scottish fillet
Served with Béarnaise sauce, house chips, fresh onion rings, Nicola potatoes,
creamed spinach & Tenderstem broccoli 90.00

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 12.95

CRISPY MAKI (VEGAN SUSHI)

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

THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted sesame bun with iceberg lettuce, red onion, tomato and vegan mayonnaise, served with skinny fries, fresh fried onion rings and a dressed side salad 12.00

Add a slice of melting cheddar 2.50 (VEGETARIAN)

VEGAN POKE BOWL

Dressed beetroot tartare, Hass avocado, mixed leaves, toasted pumpkin seeds, edamame beans, sticky rice and pickled ginger with sriracha mayonnaise and unagi sauce 12.95

SIDE DISHES

Buttered Tenderstem Broccoli 3.95

Buttered Fine Green Beans 3.95

Side Salad 4.25

Coleslaw 3.95

Zucchini Fritto
with Tomato & Chilli Chutney 5.25

Creamed Spinach 4.50

Fresh Fried Onion Rings 4.25

House Chips 4.25

Skinny Fries 4.25

Sweet Potato Fries, Aioli 5.25

Parsley Buttered Nicola Potatoes 4.25

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.

ALL MEAT WEIGHTS ARE APPROXIMATE

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING