

◆ STUBBS ◆

Available Tuesday to Thursday from 12 noon to 6pm

CLUB SET MENU

STARTER

Ham Hock Terrine

With house piccalilli, watercress and toasted French bread

Tempura Vegetables

Teriyaki dipping sauce and sweet chilli dip

French Onion Soup

Served in a cast iron pot with a cheese crouton and crusty French bread

Breaded Whitebait

With caper rich tartare sauce

Kentish Smokie

Smoked mackerel, flaked with cream, English mustard and Cheddar, then baked and served with crusty French bread

MAIN COURSE

Cottage Pie

Scottish beef, in the classic oven baked sauce, finish with mature Cheddar creamed potato and served golden, with Tenderstem broccoli

Sausage & Mash

Two large, handmade pork & leek sausages with caramelised onions, peas, fresh cheddar mash and gravy

Battered Cod

A generous fillet, with house chips, peas and caper rich tartare sauce

Chicken Schnitzel

A Marchant's farm breast of chicken, coated and served crisp with Parmesan & Dijon sauce, Tenderstem broccoli and house chips

Fresh Crêpe

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

DESSERT

Sticky Toffee Pudding

Toffee and walnut sauce, whipped cream

Banoffee Pie

Lemon Posset

Freshly made shortbread biscuit

Warm Chocolate Fudge Cake

With whipped cream or ice cream, crushed pistachios
(vegan option available)

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2 Courses - 17.95

3 Courses - 23.95

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING