

# STUBBS

## BREAD BASKET

Kalamata Olive Oil and Balsamic Vinegar, Tapenade and Aioli 3.00 pp

## 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 ~

### FINE SCOTTISH SMOKED SALMON

Chive crème fraiche, wholemeal bread 9.25

### CHICKEN LIVER PARFAIT

House chutney, French bread toast 8.75

### TUNA TARTARE

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

### CARPACCIO OF SCOTTISH BEEF

Porcini mushroom, shaved Parmesan & crisp shallot rings, mushroom dressing 11.25

### AVOCADO MAKI (VEGAN)

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

### PRAWN AND AVOCADO COCKTAIL

Buttered locally baked bloomer 9.25

### TEMPURA PRAWNS

Chilli and teriyaki dipping sauces 12.95

### CRISP FRENCH BRIE (VEGETARIAN)

Stubbs jalapeño sauce and crusty bread 8.75

### SEARED SCALLOPS

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

### CALAMARES A LA ROMANA

Fresh Cornish baby squid, dusted, deep fried and served with aioli 9.25

### MOULES

Fresh Scottish mussels, white wine, parsley and garlic sauce, with crusty bread 11.50

### TEMPURA VEGETABLES (VEGAN)

Teriyaki dipping sauce and sweet chilli dip 8.25

## ~ MAIN COURSES ~

## FISH AND SHELLFISH

### WHOLE GRILLED LOBSTER

With garlic, chilli & coriander butter, served with aioli, a dressed side salad, and a basket of house chips 45.00

### WHOLE LOBSTER MAYONNAISE

Served cold with mayonnaise, on a platter of Hass avocado salad and a basket of chips 45.00

### WHOLE LOBSTER THERMIDOR

In the classic, rich, cream sauce, finished under the grill and served in the shell, with a dressed side salad and basket of house chips 46.00

### SEA BASS FILLET

Pan roasted fillet with sauce Vierge, Tenderstem broccoli, fine green beans and buttered Nicola potatoes 23.00

### TARTARE POKE

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 16.25

### MOULES FRITES

Fresh Scottish mussels, white wine, parsley and garlic sauce, with crusty bread and house chips 16.75

### SKATE WING

Pan fried thornback ray, with lemon, brown shrimp and caper butter, served with Tenderstem broccoli and buttered Nicola potatoes 23.95

### SPICY TUNA MAKI

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

## FAVOURITES

### SLOW ROASTED BELLY OF PORK

Served on creamed potato, with Tenderstem Broccoli, crackling and a rich port wine, garlic and rosemary jus 21.95

### CHICKEN SCHNITZEL

A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and house chips 17.75

### SHANK OF LAMB

Slow Roasted and served on creamed potato with Tenderstem broccoli and a red wine, mint and rosemary jus 21.95

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.

## GRILLS

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

SERVED WITH GRILLED PORTOBELLO MUSHROOM, ROASTED BEEF TOMATO, HOUSE CHIPS & DRESSED WATERCRESS

**ENTRECÔTE** - Lean, juicy, flavoursome and tender cut, 12oz 26.00

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

**CHATEAUBRIAND** - For two - Scottish fillet  
Roasted and served with, grilled Portobello mushroom, roasted beef tomato, watercress, Béarnaise sauce, house chips, fresh onion rings and creamed spinach 95.00

(THIS IS A GENEROUS CUT, SO PLEASE ALLOW FOR AN EXTENDED ROASTING TIME)

Extras:

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

## BURGERS

### THE BBQ ½ POUNDER

Chopped Scottish rump cap, (picanha), formed into two ¼ pound patties, fast grilled until medium juicy, then served well caramelised, in a warm, toasted, brioche bun, with smoked cheddar cheese, crisp pancetta, house BBQ sauce, iceberg lettuce and red onion, with house chips, fresh fried spicy onion rings and coleslaw 16.25

### THE STUBBS ½ POUNDER

Chopped Scottish rump cap (picanha), formed into two ¼ pound patties, fast grilled until medium juicy, then served well caramelised in a warm, toasted, brioche bun with melting Cheddar, Stubbs sauce, sliced red onion, tomato and lettuce, accompanied by house chips, fresh fried spicy onion rings and coleslaw 15.50

### THE CHICKEN BURGER

Buttermilk fried chicken breast, served in a toasted butter brioche bun with lettuce, tomato, red onion and chipotle mayonnaise. Served with house chips, freshly fried spicy onion rings and coleslaw 15.95

## 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 our dressed salad with toasted pumpkin seeds 13.50

### 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 GREEK BURGER (VEGETARIAN)

Two slices of halloumi cheese, which have been grilled until golden, then rubbed with garlic and served in a toasted brioche bun, with fresh tomato, red onion, rocket and chipotle mayonnaise. Accompanied by fresh fried onion rings, coleslaw and house chips 15.25

### THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted sesame bun with iceberg lettuce, red onion, tomato and vegan mayonnaise, served with house chips, fresh fried spicy onion rings and a dressed side salad 13.25

Add a slice of melting Cheddar 2.50 (VEGETARIAN)

### 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 13.95

## SIDE DISHES

Buttered Tenderstem Broccoli 3.95

House Chips 4.25

Tempura, Parmesan Courgettes with Tomato & Chilli Chutney 5.25

Buttered Fine Green Beans 3.95

Fresh Cheddar Mash 4.25

Side Salad 4.25

Creamed Spinach 4.50

Sweet Potato Fries, Aioli 5.25

Fresh Fried Spicy Onion Rings 4.25

Coleslaw 3.95

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