



GLUTEN FREE MENU

OYSTERS

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

NATURAL ON ICE

Tabasco, lemon and mignonette sauce

Half dozen 16.00 Dozen 30.00

~ STARTERS ~

FINE SCOTTISH SMOKED SALMON

Chive crème fraîche,
buttered gluten free bread 9.75

SEARED SCALLOPS

In the shell with chorizo, garlic butter
and gluten free bread 12.95

CHICKEN LIVER PARFAIT

House chutney,
toasted gluten free bread 8.95

PRAWN AND AVOCADO COCKTAIL

Gluten free bread 9.75

BREAD AND OLIVES (VEGETARIAN)

Basket of gluten free bread with olives, hummus
balsamic & olive oil 7.95

BAKED CAMEMBERT (VEGETARIAN)

Studded with garlic and rosemary,
served with crusty gluten free bread
and house chutney 16.00 to share

~ MAIN COURSES ~

SEARED SCALLOPS

Served in the shell with chorizo and
garlic butter, gluten free bread
and house chips 21.00

GLUTEN FREE PASTA (VEGETARIAN)

With a rich tomato sauce
& vegetarian Parmesan 12.95

MOULES FRITES

Fresh Scottish mussels, white wine,
parsley and garlic sauce, with gluten
free bread and house chips 18.95

RYE BAY SEABASS

Pan roasted fillet, on steamed baby
spinach with roast red pepper sauce and
anchovy rouille, served with Tenderstem
broccoli and chive buttered, Nicola
potatoes 24.95

GRILLED LOBSTER

Whole, grilled with garlic, chilli &
coriander butter, served with aioli, a
dressed side salad and house chips
550 - 600gm 49.00 750 - 800gm 69.00

THE STUBBS DOUBLE

Chopped Scottish rump cap (picanha), formed into
two ¼ pound patties, fast grilled until medium juicy,
then served well caramelised in a warm, toasted
gluten free bun with melting Cheddar, Stubbs sauce,
sliced red onion, tomato and lettuce, accompanied by
house chips, gluten free onion rings and coleslaw 16.50

THE GREEK BURGER (VEGETARIAN)

Two slices of halloumi cheese, which have been
grilled until golden, then rubbed with garlic and
served in a toasted gluten free brioche bun, with
fresh tomato, red onion, rocket and chipotle
mayonnaise. Accompanied by gluten free onion
rings, coleslaw and house chips 15.95

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 & watercress

ENTRECÔTE - A lean, juicy, flavoursome and tender cut, 12oz 27.00

TOURNEDO - Centre fillet, the most tender of all steaks, approximately 10oz 36.00

Extras: Béarnaise Sauce 3.00 | Stilton Hollandaise 3.50

~ DESSERTS ~

SELECTION OF ICE CREAM
AND SORBET 7.75

LEMON POSSET 7.75

WHITE CHOCOLATE PANNA COTTA
Raspberry sauce, mixed berry compote 7.75

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.
ALL MEAT WEIGHTS ARE APPROXIMATE.

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