

# STUBBS

## BREAD BASKET

Kalamata Olive Oil, Balsamic Vinegar and Aioli 3.00 pp

## OYSTERS

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

WE RECOMMEND A GLASS OF NYETIMBER CLASSIC CUVÉE MV

### NATURAL ON ICE

Tabasco, lemon and mignonette sauce  
Half dozen 16.00  
Dozen 30.00

ADD A BLACK VELVET

### VIETNAMESE

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

### TEMPURA

With chilli, coriander and soy dipping  
sauce  
x 4 16.00

## CAVIAR

### EXMOOR CAVIAR 20G

Blinis and chive crème fraîche  
42.00

ADD A FROZEN SHOT OF GREY GOOSE

## ~ STARTERS ~

### CHICKEN LIVER PARFAIT

House chutney,  
French bread toast 8.95

### FINE SCOTTISH SMOKED SALMON

Chive crème fraîche,  
Wholemeal bread 9.75

### TUNA TARTARE

Yellowfin, 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 10.95

### SEARED SCALLOPS

In the shell with chorizo, garlic butter  
and crusty bread 13.95

### PRAWN AND AVOCADO COCKTAIL

Buttered locally baked bloomer 9.75

### CALAMARES A LA ROMANA

Fresh Cornish baby squid, dusted, deep fried  
and served with aioli 10.25

### CRISP FRENCH BRIE (VEGETARIAN)

Stubbs jalapeño sauce and  
crusty bread 8.95

### AVOCADO MAKI (VEGAN)

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

## TEMPURA

### KING PRAWNS

Chilli and teriyaki dipping sauces 13.50

### VEGETABLES (VEGAN)

Teriyaki dipping sauce and sweet chilli dip 8.75

## ~ MAIN COURSES ~

## FISH AND SHELLFISH

### GRILLED LOBSTER

With garlic, chilli & coriander butter, served with aioli, Tenderstem broccoli, and house chips  
550 - 600 gm 49.00 750 - 800 gm 69.00

### LOBSTER THERMIDOR

In the classic, rich, cream sauce, finished under the grill and served in the shell, with Tenderstem broccoli and house chips  
550 - 600 gm 49.00 750 - 800 gm 69.00

### 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

### STUBBS FISH PIE

A decadent selection of fish and shellfish in a white wine, cream and parsley sauce, baked with locally grown, mashed potato, topped with  
Cheddar and served with buttered Tenderstem broccoli 23.95

### 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 17.50

### SPICY TUNA MAKI

Sashimi grade yellowfin tuna with avocado, sriracha cream and unagi sauce 19.25

### MOULES FRITES

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

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 SPECIFIC INGREDIENTS OR 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 MUSHROOMS, HANDCUT GAME CHIPS, ROASTED TOMATO, HOUSE CHIPS & DRESSED WATERCRESS

**ENTRECÔTE** - Lean, juicy and flavourful, which is enhanced by the band of fat, which is typical of this cut 12oz 27.00

SUGGEST - ESTACION 1883 MALBEC 2019

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

SUGGEST - PETIT SYRAH, BOGLE VINEYARDS 2018

**CHATEAUBRIAND** - For two - Scottish fillet

Roasted and served with grilled mushrooms, handcut game chips, roasted tomato, watercress, Béarnaise sauce, house chips, fresh onion rings and creamed spinach 98.00 (THIS IS A GENEROUS CUT, SO PLEASE ALLOW FOR AN EXTENDED ROASTING TIME)

Extras:

Add Half a Grilled Lobster 275 - 300 gm 25.00

Green Peppercorn Sauce 3.00 | Béarnaise Sauce 3.00 | Stilton Hollandaise 3.50

## BURGERS

### 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, brioche bun with melting Cheddar, Stubbs sauce, sliced red onion, tomato and lettuce, accompanied by house chips, fresh fried, spicy onion rings and coleslaw 16.50

### 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, fresh fried, spicy onion rings and coleslaw 16.50

## FAVOURITES

### SLOW ROASTED BELLY OF PORK

Served on creamed potato, with Tenderstem Broccoli, crackling and a rich port wine, garlic and rosemary jus 23.50

ADD CREAMED SPINACH 4.50

### CHICKEN SCHNITZEL

A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and house chips 18.25

ADD FRESH COLESLAW 3.95

### SHANK OF LAMB

Slow Roasted and served on creamed potato with Tenderstem broccoli and a red wine, mint and rosemary jus 24.50

## 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 13.95

ADD SWEET POTATO FRIES WITH ALIOLI 5.25

### CRISPY AVOCADO 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 16.50

ADD HOUSE CHIPS 4.75

### 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 tomato relish, red onion, rocket and chipotle mayonnaise. Accompanied by fresh fried onion rings, coleslaw and house chips 15.95

### THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted sesame bun with rocket leaves, red onion, tomato relish 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 15.95

ADD HOUSE CHIPS 4.75

Buttered Tenderstem Broccoli 4.00

Buttered Fine Green Beans 4.00

Creamed Spinach 4.75

Coleslaw 3.95

Grilled Garlic Mushroom 4.50

## SIDE DISHES

House Chips 4.75

Fresh Cheddar Mash 4.25

Sweet Potato Fries, Aioli 5.25

Dressed Side Salad 4.50

Fresh Potato Salad 4.25

Fresh Fried Spicy Onion Rings 4.25

Roasted Tomatoes 4.75

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 WEIGHTS ARE APPROXIMATE  
THE LOBSTER SIZE MAY VARY IN ORDER TO MAINTAIN THE PRICE

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING