

STUBBS

~ OYSTERS ~

JERSEY ROCK OYSTERS

Mignonette dressing, Tabasco, lemon
Half Dozen 16.00 Dozen 30.00

ICED BLACK VELVET

A chilled silver tankard filled with Guinness and Champagne –
a deliciously decadent treat with natural oysters!
12.00

---o0o---

OYSTERS ROCKEFELLER X 4

Grilled, in a sauce with cream, Pernod, shallot, spinach,
Parmesan and tarragon 18.00

VIETNAMESE OYSTERS X 4

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

TEMPURA OYSTERS X 4

With chilli and coriander
and a soy dipping sauce 16.00

~ CAVIAR ~

EXMOOR CAVIAR 20G

Blinis and chive crème fraiche 42.00

---o0o---

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.

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

STUBBS

TUNA TARTARE

Coriander, chilli, lime, sesame and soy, avocado cream 11.25

PRAWN AND AVOCADO COCKTAIL

Buttered locally baked bloomer 9.75

SPICY TUNA MAKI

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

CALAMARES A LA ROMANA

Aioli 10.25

TEMPURA PRAWNS

Chilli and teriyaki dipping sauces 12.95

SCOTTISH SMOKED SALMON

Chive crème fraiche, wholemeal bread 9.75

SEARED SCALLOPS

With chorizo and crusty bread 13.95

CARPACCIO OF SCOTTISH BEEF

Porcini mushrooms, shaved Parmesan
and crisp shallot rings, mushroom dressing 10.95

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