



SUNDAY MENU

OYSTERS

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

NATURAL

On ice with Tabasco, lemon and Mignonette Dressing
Half Dozen 16.00 Dozen 30.00

WE RECOMMEND A GLASS OF NYETIMBER CLASSIC CUVÉE MV

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

CALAMARES A LA ROMANA

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

CARPACCIO OF SCOTTISH BEEF

Porcini mushroom, shaved Parmesan & crisp
shallot rings, mushroom dressing 10.95

CRISP FRENCH BRIE (VEGETARIAN)

Stubbs jalapeño sauce and
crusty bread 8.95

PRAWN AND AVOCADO COCKTAIL

Buttered locally baked bloomer 9.75

TEMPURA

KING PRAWNS

Chilli and teriyaki dipping sauces 12.95

VEGETABLES (VEGAN)

Teriyaki dipping sauce and sweet chilli dip 8.25

~ MAIN COURSES ~

STUBBS ROAST LUNCH

25.95

OUR BEEF IS FROM GRASS FED, SCOTTISH HERDS, RAISED BY FARMS WITH EXACTING WELFARE STANDARDS, AGED TO IT'S OPTIMUM

Our roast beef, is based upon top quality, Scottish rump steak, which is served pink, unless otherwise requested, with roast gravy sauce, Yorkshire pudding, roasted potatoes, roasted parsnips, cauliflower cheese, roasted carrots and green vegetable of the day

SIDES / EXTRAS

3 slices of Beef 9.95 | Roasted Morghew Park Potatoes 4.25 | Roasted Parsnips 3.95 | Cauliflower Cheese 4.50
Roasted Carrots 3.95 | Yorkshire Pudding £1 | Gravy Boat 3.50 | Creamed Spinach 4.50

STEAK

TOURNEDO

Centre fillet, the most tender of all steaks, served with grilled mushrooms, handcut game chips, roasted tomato, house chips and dressed watercress 10oz 36.00

ADD PEPPERCORN SAUCE 3.00

FAVOURITES

CHICKEN SCHNITZEL

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

SLOW ROASTED BELLY OF PORK

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

SHANK OF LAMB

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

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.

LOBSTER

GRILLED LOBSTER

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

FISH AND SHELLFISH

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

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

MOULES FRITES

Fresh Scottish mussels, white wine, parsley and garlic sauce, with crusty bread and house chips 18.00

TODAY'S BURGER

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 16.25

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

ADD SWEET POTATO FRIES
WITH ALIOLI 5.25

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 15.75

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 15.75

ADD HOUSE CHIPS 4.75

SIDE DISHES

Buttered Tenderstem Broccoli 3.95

Buttered Fine Green Beans 3.95

Creamed Spinach 4.50

Coleslaw 3.95

House Chips 4.75

Fresh Cheddar Mash 4.25

Sweet Potato Fries, Aioli 5.25

Dressed Side Salad 4.50

Fresh Potato Salad 4.50

Cauliflower Mornay 4.95

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

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING