

# STUBBS

## ~ OYSTERS ~

### **JERSEY ROCK OYSTERS**

Mignonette dressing, Tabasco, lemon  
Half Dozen 16.00 Dozen 30.00

### **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

### **ICED BLACK VELVET**

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

## ~ CAVIAR ~

### **EXMOOR CAVIAR 30G**

Blinis and chive crème fraiche 49.00

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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

### **PRAWN AND AVOCADO COCKTAIL**

Buttered locally baked bloomer 9.75

### **SPICY TUNA MAKI**

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

### **CALAMARES A LA ROMANA**

Aioli 9.95

### **KING TEMPURA PRAWNS**

Chilli and teriyaki dipping sauces 12.95

### **FINE 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