



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

Dressed with caper berries, rocket leaves and finely chopped shallot, with basil oil, chive crème fraiche and gluten free bread 9.75

BURRATA DI BUFALA

A delicious cheese, served with peeled beef tomato, fresh basil, basil oil, pesto 9.50

PRAWN AND AVOCADO COCKTAIL

Gluten free bread 9.95

BREAD AND OLIVES (VEGETARIAN)

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

SEARED SCALLOPS

Served in the shell with chorizo, garlic butter and gluten free bread 14.25

CHICKEN LIVER PARFAIT

House chutney, and toasted gluten free bread 8.95

~ MAIN COURSES ~

FISH AND SHELLFISH

RYE BAY SEABASS FILLET

Pan roasted and served with sauce vierge, chive buttered Nicola potatoes and Tenderstem broccoli 23.50

MOULES FRITES

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

SEARED SCALLOPS

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

GRILLED LOBSTER

With garlic, chilli & coriander butter, served with aioli, Tenderstem broccoli, and hand cut chips
550 - 600 gm 45.00 750 - 800 gm 61.50

PAELLA

A fabulous, saffron yellow creation, consisting of shellfish with garlic, shallots, capsicums, chorizo, chilli and tomato, garnished with chicken, calamari, giant prawns, mussels, etc, etc. This is simmer cooked on the solid top stove, which causes the Socarrat to form, (this is considered a delicacy). Served with gluten free bread and aioli
For 1 23.00 For 2 38.00

BURGERS

THE STUBBS DOUBLE

Chopped Scottish rump cap (picanha), formed into two generous 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, beef tomato and lettuce, accompanied by hand cut chips, gluten free, onion rings and coleslaw 17.25

THE OLD SCHOOL!

Chopped Scottish rump cap, (picanha), formed into two generous patties, fast grilled until medium juicy, then served well caramelised, in a warm, toasted, gluten free bun, with homemade mayonnaise, sliced red onion and beef tomato, accompanied by hand cut chips, gluten free, onion rings and coleslaw 15.95

JALAPENO STACK

Chopped Scottish rump cap (picanha), formed into two generous patties, fast grilled until medium juicy, then served well caramelised, in a warm, toasted, gluten free bun, with jalapeno cheese, smoked chilli mayonnaise, salsa picante, jalapenos and lettuce, accompanied by gluten free, onion rings, hand cut chips and coleslaw 17.25

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.
DUE TO THE NATURE OF THE BUTCHERY, SOME LAMB DISHES SERVED ON THE BONE MAY CONTAIN SHARDS
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, FRESH POMMES GAUFRETTES, ROASTED TOMATO, HAND CUT CHIPS & DRESSED WATERCRESS

ENTRECÔTE - Lean, juicy and flavourful, which is enhanced by the band of fat, which is typical of this cut **12oz 28.00**
SUGGEST - ESTACION 1883 MALBEC 2019

ADD CAFÉ DE PARIS BUTTER 1.95

TOURNEDO - Centre fillet, the most tender of all steaks, **10oz 36.00**
SUGGEST - PETIT SYRAH, BOGLE VINEYARDS 2018

ADD POMME DAUPHINOISE 4.95

CHATEAUBRIAND - For two - Scottish fillet
Roasted and served with grilled mushrooms, fresh pommes gaufrettes, roasted tomato, watercress, Béarnaise sauce, hand cut chips, gluten free onion rings and creamed spinach 98.00
(THIS IS A GENEROUS CUT, SO PLEASE ALLOW FOR AN EXTENDED ROASTING TIME)

ADD POMME DAUPHINOISE 4.95

Extras:

Add Half a Grilled Lobster 275 - 300 gm 22.50

Café De Paris Butter 1.95 | Béarnaise Sauce 3.50 | Stilton Hollandaise 3.50

FAVOURITE

CHILLI TACO

A pot of slowly baked, beef chilli, made to our own long trusted, (and secret!) recipe, resulting in a fabulous depth of flav our. Served with cheddar cheese, sour cream, Jalapenos, spicy slaw and a stack of soft rolling, gluten free tortillas £18.95

PLANT BASED AND VEGETARIAN

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 bun, with tomato relish, red onion, beef tomato, rocket and smoked chilli mayonnaise, accompanied by gluten free onion rings, coleslaw and hand cut chips 15.95

THE SMOKED CHILLI BURGER (VEGETARIAN)

Plant based patty, in a warm, toasted, gluten free bun, with jalapeno cheese, smoked chilli mayonnaise, salsa picante, jalapenos and shredded lettuce, accompanied by gluten free, onion rings, hand cut chips and coleslaw 15.95

THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted, gluten free bun, with rocket leaves, beef tomato, red onion, tomato relish and vegan mayonnaise, served with hand cut chips, gluten free onion rings and a dressed side salad 13.25

ADD A SLICE OF MELTING CHEDDAR 2.50 (VEGETARIAN)

GLUTEN FREE PASTA (VEGETARIAN)

With a rich tomato sauce and vegetarian Parmesan 12.95

DESSERTS

ETON MESS

8.45

SELECTION OF ICE CREAM AND SORBET 8.45

LEMON POSSET 8.45

WHITE CHOCOLATE PANNA COTTA
Raspberry sauce, mixed berry compote 8.45

BUFFETS, WEDDING CELEBRATIONS, PRIVATE PARTIES AND WAKES ARE NOW BEING CATERED FOR, ALL FRESH FOOD WITH A DEDICATED TEAM. PLEASE ENQUIRE WITHIN, OR TO ENQUIRIES@STUBBSRESTAURANTS.COM

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.

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING