

STUBBS

*HOMEMADE SODA BREAD
With Kalamata Olive Oil and Balsamic 3.00 pp
*Subject to availability

OYSTERS AND CAVIAR

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

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

EXMOOR CAVIAR 30G
Blinis and chive crème fraiche
49.00
ADD A FROZEN SHOT OF GREY GOOSE

~ STARTERS ~

TUNA TACO
A freshly made taco, filled with avocado cream,
shredded lettuce, sashimi grade, Yellowfin
tartare, finished with sriracha mayonnaise and
unagi sauce 12.25

TEMPURA KING PRAWNS
Jalapeno dip and teriyaki dipping sauce 12.95

CALAMARES A LA ROMANA
Fresh Cornish baby squid, dusted, deep fried
and served with aioli 9.95

CRISP FRENCH BRIE (VEGETARIAN)
Stubbs jalapeño sauce and
crusty bread 8.95

BURRATA DI BUFALA
A top quality cheese, served with skinned beef
tomato, fresh basil, basil oil, pesto and a
Parmesan and garlic crouton 9.50

SEARED SCALLOPS
Served in the shell with chorizo, garlic
butter and crusty bread 14.25

TEMPURA VEGETABLES (VEGAN)
Teriyaki and chilli dipping sauces 8.75

CARPACCIO OF SCOTTISH BEEF
Porcini mushroom, shaved Parmesan & crisp
shallot rings, mushroom dressing 9.95

AVOCADO SUSHI ROLL (VEGAN)
Crisp maki roll, with avocado, fresh and
smoked bell pepper, unagi, orange and
mango salsa, sriracha cream, pickled ginger
and wasabi 8.95

PRAWN AND AVOCADO COCKTAIL
Buttered, fresh wholemeal bread 9.95

CHICKEN LIVER PARFAIT
House chutney, and soda* bread toast 8.95

FINE SCOTTISH SMOKED SALMON
Dressed with caper berries, rocket leaves and
finely chopped shallot, with basil oil, chive crème
fraiche and freshly made soda* bread 9.75

~ 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

KENTISH SKATE WING
Pan fried with lemon, caper and parsley butter, served with hand cut chips, Tenderstem broccoli and chive buttered Nicola potatoes 23.95

SPICY TUNA SUSHI ROLL
Sashimi grade yellowfin tuna maki, with avocado, fresh chilli, sriracha cream, unagi sauce, pickled ginger and wasabi 18.25

MOULES FRITES
Fresh Scottish mussels, white wine, cream, parsley and garlic sauce, with crusty bread and hand cut chips 18.95

SEARED SCALLOPS
Served in the shell with chorizo and garlic butter, crusty 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

LOBSTER THERMIDOR
In the classic, rich, cream and Dijon sauce, finished under the grill and served in the shell, with 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 simmered cooked on the solid top stove, which causes the Socarrat to form. (this is considered a delicacy). Served with crusty bread and aioli
For 1 23.00 For 2 38.00

SALADS

CHICKEN CAESAR SALAD
Marinated, tender fillet of chicken, served
with little gem lettuce, crispy bacon,
Parmesan croutons, anchovies, shaved
Parmesan and the classic dressing
14.95

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

TERIYAKI CHICKEN POKE
Marinated in soy, ginger, garlic and
sesame oil, with Hass avocado, mixed
leaves, Tenderstem broccoli, toasted
pumpkin seeds, edamame beans,
sticky rice, and pickled ginger with
sriracha mayonnaise and unagi sauce
16.95

TARTARE POKE
Sashimi grade tuna, in a ginger, chilli
and coriander dressing, Hass
avocado, mixed leaves, Tenderstem
broccoli, toasted pumpkin seeds,
edamame beans, sticky rice, and
pickled ginger with sriracha
mayonnaise and unagi sauce 17.50

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.
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, fresh 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

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

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, brioche bun with melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and lettuce, accompanied by hand cut chips, fresh, breaded, onion rings and coleslaw 17.25

ADD A LADLE OF HOUSE CHILLI 5.50

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, brioche bun with homemade mayonnaise, sliced red onion and beef tomato, accompanied by hand cut chips, fresh, breaded, onion rings and coleslaw 15.95

THE CHICKEN BURGER
 Buttermilk fried chicken breast, served in a toasted, butter brioche bun with lettuce, beef tomato, red onion and smoked chilli mayonnaise. Served with hand cut chips, fresh, breaded, onion rings and coleslaw 17.25

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, brioche bun, with jalapeno cheese, smoked chilli mayonnaise, salsa picante, jalapenos and lettuce, accompanied by fresh, breaded, onion rings, hand cut chips and coleslaw 17.25

FAVOURITES

SLOW ROASTED BELLY OF PORK
 Served on Dauphinoise potato, with Tenderstem Broccoli, crackling and a rich port wine, garlic and rosemary jus 23.50

ADD CREAMED SPINACH 4.95

CHICKEN SCHNITZEL
 A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and hand cut chips 17.95

ADD FRESH COLESLAW 4.25

LAMB SHANK
 Slow Roasted and served on Dauphinoise potato and Tenderstem broccoli, with a red wine, rosemary and mint jus 24.95

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

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 fresh coleslaw 13.95

CRISPY AVOCADO SUSHI ROLL (VEGAN)
 A sliced, whole vegan Californian, sesame, red pepper, smoked bell pepper and avocado sushi roll, served with orange & mango salsa, ginger, sriracha vegan mayo, wasabi and unagi sauce, house salad with marinated, roasted pumpkin seeds and dressing 16.95

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, beef tomato, rocket and smoked chilli mayonnaise, accompanied by fresh, breaded, onion rings, coleslaw and hand cut chips 15.95

THE SMOKED CHILLI BURGER (VEGETARIAN)
 Plant based patty, in a warm, toasted, brioche bun, with jalapeno cheese, smoked chilli mayonnaise, salsa picante, jalapenos and shredded lettuce, accompanied by fresh, breaded, onion rings, hand cut chips and coleslaw 15.95

THE PLANT BURGER (VEGAN)
 Plant based patty, in a toasted sesame bun with rocket leaves, beef tomato, red onion, tomato relish and vegan mayonnaise, served with hand cut chips, fresh, breaded, onion rings and a dressed side salad 13.25

ADD A SLICE OF MELTING CHEDDAR 2.50 (VEGETARIAN)

Buttered Tenderstem Broccoli 4.50

Buttered Fine Green Beans 4.50

Creamed Spinach 4.95

Coleslaw 4.25

Grilled Garlic Mushroom 4.50

SIDE DISHES

Hand Cut Chips 4.75

Sweet Potato Fries, Aioli 5.25

Steamed Spinach 4.95

Pomme Dauphinoise 4.95

Dressed Side Salad 4.50

Fresh Potato Salad 4.75

Crisp Onion Rings 4.25

Roasted Tomatoes 4.75

Parsley Buttered Nicola Potatoes 3.95

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