

STUBBS

Available *Monday to Friday from 12 noon to 5pm
Saturday from 12 noon to 3pm

SET LUNCH MENU

STARTER

HAM HOCK TERRINE

With house piccalilli, watercress and
toasted soda bread

TEMPURA VEGETABLES

Teriyaki dipping sauce and fresh
jalapeno dip

BREADED WHITEBAIT

With caper rich tartare sauce

CRISP FRENCH BRIE

Stubbs jalapeno sauce and crusty bread

CHICKEN LIVER PARFAIT

House chutney and soda bread toast

KENTISH SMOKIE

Smoked mackerel, flaked with cream,
English mustard and Cheddar, then
baked and served with soda bread

MAIN COURSE

MOULES FRITES

Fresh Scottish mussels, in a white wine, cream, parsley
and garlic bread with crusty bread and hand cut chips

SAUSAGE AND MASH

Two, large, handmade pork & leek sausages with
caramelised onions, peas, fresh cheddar mash and gravy

BREADED SCAMPI

In a basket, with hand cut chips, peas and freshly made
caper rich, tartare sauce

CHICKEN SCHNITZEL

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

CHICKEN CAESAR SALAD

Marinated, tender fillet of chicken, served with little gem
lettuce, bacon shards, croutons, anchovies, shaved
parmesan and the classic dressing

COD AND CHIPS

A generous fillet, with hand cut chips, peas and caper
rich, fresh tartare sauce

FRESH CREPE, (VEGETARIAN)

Stuffed with spinach, finely sliced mushroom and shallot,
finished with nutmeg and cream, grilled with Pomodoro
sauce and mozzarella, served with fresh coleslaw

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, smoked chilli mayonnaise, accompanied
by fresh fried onion rings, coleslaw and hand cut chips

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

VEGAN POKE BOWL

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

DESSERTS

ETON MESS

Whipped Cream

LEMON POSSET

Freshly made shortbread
biscuit

SELECTION OF ICE CREAM OR SORBET

Served in a brandy snap basket

BANOFFEE PIE

Whipped cream

WARM CHOCOLATE FUDGE CAKE

With whipped cream or ice cream, crushed pistachios
(vegan option available)

2 Courses 18.95

3 Courses 24.95

*Not available on Bank Holidays

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING