

STUBBS

*HOMEMADE BREAD

With Kalamata Olive Oil and Balsamic 3.00 pp

*Subject to availability

OYSTERS AND CAVIAR

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

NATURAL ON ICE

Tabasco, lemon and mignonette sauce

Half dozen 17.00

Dozen 32.00

TEMPURA

With fresh chilli, coriander, Jalapeno and soy dipping sauces

x 4 16.00

EXMOOR CAVIAR 30G

Blinis and chive crème fraiche

49.00

ADD A FROZEN SHOT OF GREY GOOSE VODKA

~ STARTERS ~

TRUFFLE TARUMASALATA WITH BLACK CAVIAR

Served with homemade focaccia toast 7.95

KENTISH SMOKIE

Smoked mackerel, flaked with cream, English mustard and Cheddar, then baked and served with fresh bread 8.50

CALAMARES A LA ROMANA

Fresh Cornish baby squid, dusted, deep fried and served with aioli 9.95

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

CHICKEN LIVER PARFAIT

House chutney, and toasted bread 9.25

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

FINE SCOTTISH SMOKED SALMON

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

CRISP FRENCH BRIE (VEGETARIAN)

Stubbs jalapeño sauce and crusty bread 8.95

PRAWN AND AVOCADO COCKTAIL

Buttered, fresh wholemeal bread 9.95

TEMPURA KING PRAWNS

Jalapeno and teriyaki dipping sauces 12.95

~ MAIN COURSES ~

FAVOURITES

CHICKEN SCHNITZEL

A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce, Tenderstem broccoli and hand cut chips 18.75

SLOW ROASTED BELLY OF PORK

Served on creamed potato, with Tenderstem Broccoli, crackling and a rich port wine, garlic and rosemary jus 23.95

BEEF BOURGUIGNON

This is a rich, French classic of tender Scottish beef in a thyme, shallot, garlic, and Burgundy red wine sauce. Served with Dauphinoise potatoes and Tenderstem broccoli 21.95

SMOKED HADDOCK AND SALMON FISHCAKE

Crisp fried and served with wholegrain mustard cream sauce, a poached hens egg and a side of Tenderstem broccoli 18.75

BURGERS

*THE STUBBS BURGER

Chopped Scottish rump cap (picanha), fast grilled until medium juicy, then served well caramelised, in a warm, toasted, sesame bun with melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and lettuce, accompanied by hand cut chips, a fresh breaded onion ring and coleslaw
Single 16.95 Double 19.25

*JALAPENO STACK

Chopped Scottish rump cap (picanha), fast grilled until medium juicy, then served well caramelised, in a warm, toasted, sesame bun, with jalapeno cheese, smoked chilli mayonnaise, salsa picante, jalapenos and lettuce, accompanied by a fresh breaded onion ring, hand cut chips and coleslaw
Single 16.95 Double 19.25

*THE TRUFFLE SWISS

A chopped Scottish rump steak burger, fast grilled until medium juicy, then served caramelised in a warm, toasted sesame seeded bun, with melting swiss cheese, truffle aioli, whole portobello mushroom, caramelised onions, beef tomato and baby arugula, accompanied by hand cut chips, house onion rings, coleslaw and potato salad 19.25

* Our patties are handmade, freshly grilled and served hot in a toasted bun, please allow for salad and dressings, which are cooler, thus the final burger is not a 'hot' dish as such

THE CHICKEN BURGER

Buttermilk fried chicken breast, served in a toasted, butter sesame bun with lettuce, beef tomato, red onion and smoked chilli mayonnaise. Served with hand cut chips, a fresh breaded onion ring and coleslaw 18.25

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 28.00

TOURNEDO - Centre cut of beef fillet, the most tender of all steaks 36.00

CHATEAUBRIAND - For two - Scottish fillet

Roasted and served with grilled mushrooms, fresh pommes gaufrettes, roasted tomato, watercress, Béarnaise sauce, bordelaise sauce, hand cut chips, a fresh breaded onion ring and creamed spinach 98.00
(THIS IS A GENEROUS CUT, SO PLEASE ALLOW FOR AN EXTENDED ROASTING TIME)

KENTISH RACK OF LAMB

Pan roasted cutlets, rendered and served pink, with Dauphinoise potatoes, Tenderstem broccoli and a garlic and rosemary jus 29.95

Extras:

Add Half a Grilled Lobster 275 – 300 gm 29.00

Green Peppercorn Sauce 3.50 | Béarnaise Sauce 3.50 | Stilton Hollandaise 3.75 | Café De Paris Butter 1.95 | Bordelaise Sauce 3.50 | Truffle Aioli 3.50

FISH AND SHELLFISH

RYE BAY SEABASS FILLET

Pan roasted and served with sauce vierge, chive buttered Nicola potatoes and Tenderstem broccoli 24.55

KENTISH SKATE WING

Pan fried with lemon, caper and parsley butter, served with hand cut chips and Tenderstem broccoli 24.95

MOULES FRITES

Fresh Scottish Mussels, in a white wine, garlic, cream and parsley sauce, served with fresh bread and hand cut chips 19.25

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 58.00 750 – 800 gm 82.00
(please note the claw meat is served shelled for your convenience)

GRILLED LOBSTER

With garlic, chilli & coriander butter, served with aioli, Tenderstem broccoli, and hand cut chips
550 – 600 gm 58.00 750 – 800 gm 82.00
(please note the claw meat is served shelled for your convenience)

ASIAN

CALIFORNIAN MAKIZUSHI

A whole, salmon and avocado sushi roll, panko fried, dressed with tobiko, ginger, sriracha mayo, wasabi and unagi sauce 18.95

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 16.95

TARTARE POKE BOWL

Sashimi grade salmon, 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 18.25

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 fresh coleslaw 14.95

ADD HAND CUT CHIPS 4.75

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 16.25

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 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 sesame bun, with tomato relish, red onion, beef tomato, rocket and smoked chilli mayonnaise, accompanied by a fresh breaded onion ring, coleslaw and hand cut chips 16.25

THE PORTOBELLO BURGER (VEGETARIAN)

Plant based patty, in a warm, toasted, sesame bun, with portobello mushroom, Swiss cheese, truffe aioli, caramelised onions, baby arugula and tomato, accompanied by a fresh breaded onion ring, hand cut chips and coleslaw 16.95

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, a fresh breaded onion ring and a dressed side salad 16.25

ADD A SLICE OF MELTING CHEDDAR 2.50 (VEGETARIAN)

SIDE DISHES

Buttered Tenderstem Broccoli 4.50

Creamed Spinach 4.75

Coleslaw 4.25

Grilled Garlic Mushroom 4.50

Truffe Aioli 3.50

Hand Cut Chips 4.75

Sweet Potato Fries, Aioli 5.25

Pomme Dauphinoise 5.95

Parsley Buttered Nicola Potatoes 3.95

Tortilla Chips with Tomato Salsa 3.25

Dressed Side Salad 4.50

Fresh Potato Salad 4.75

Crisp Onion Rings 4.25

Roasted Tomatoes 4.75

Aioli Dip 2.50

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