



GLUTEN FREE MENU

OYSTERS

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

~ 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

CHICKEN LIVER PARFAIT

House chutney, and toasted gluten free bread 9.25

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

BROCCOLI AND STILTON SOUP

Served with gluten free crusty bread 6.95

HALF LOBSTER

In the shell, grilled with garlic, chilli and coriander butter, served with gluten free bread and aioli
275 - 300 gm 30.00

~ MAIN COURSES ~

FISH AND SHELLFISH

RYE BAY SEABASS FILLET

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

MOULES FRITES

Fresh Scottish mussels, in a garlic, white wine, cream and parsley sauce, served with gluten free bread and hand cut chips 19.25

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

FAVOURITES

GRILLED GAMMON

A generous gammon steak from Marchants of Bethersden, grilled and served with free range eggs, roasted tomato and hand cut chips 16.95

SLOW ROASTED BELLY OF PORK

Served on creamed potato, with Tenderstem Broccoli, crackling and gluten free gravy sauce 23.95

KENTISH RACK OF LAMB

Pan roasted cutlets, rendered and served pink, with Dauphinoise potatoes, Tenderstem broccoli and gluten free gravy sauce 29.95

BURGERS

*THE STUBBS BURGER

Chopped Scottish rump cap (picanha), 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
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 gluten free bun, with melting Swiss cheese, truffle aioli, whole portobello mushroom, caramelised onions, beef tomato and baby arugula, accompanied by hand cut chips, gluten free onion rings, coleslaw and potato salad 19.25

*JALAPENO STACK

Chopped Scottish rump cap (picanha), 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
Single 16.95 Double 19.25

*Our patties are 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.

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
SUGGEST - ESTACION 1883 MALBEC 2021

ADD CAFÉ DE PARIS BUTTER 1.95

TOURNEDO - Centre fillet, the most tender of all steaks 36.00
SUGGEST - PETIT SYRAH, BOGLE VINEYARDS 2019

ADD POMME DAUPHINOISE 5.95

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

ADD POMME DAUPHINOISE 5.95

Extras:

Add Half a Grilled Lobster 275 - 300 gm 29.00

Green peppercorn Sauce 3.50 | Béarnaise Sauce 3.50 | Stilton Hollandaise 3.50

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 a gluten free onion ring, coleslaw and hand cut chips 16.25

GLUTEN FREE PASTA (VEGETARIAN)

With a rich tomato sauce and vegetarian Parmesan 13.25

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