

# STUBBS

## ~ CHAMPAGNE, OYSTERS AND CAVIAR

### JERSEY ROCK OYSTERS

Mignonette dressing, Tabasco, lemon  
Half Dozen 17.00 Dozen 32.00

### TEMPURA OYSTERS X 4

With fresh chilli and coriander,  
jalapeno and soy dipping sauces 16.00

### CHAMPAGNE OYSTERS X 4

Grilled with Champagne and cream, then dressed with Black  
Caviar 16.00

### EXMOOR CAVIAR 30G

Blinis and chive crème fraiche 49.00

### ICED BLACK VELVET

A chilled silver tankard filled with Guinness and Champagne –  
a deliciously decadent treat with natural oysters!  
12.00

### GOBILLARD, GRAND RESERVE, PREMIER CRU - 125ML 10.90

Our Stunning House Champagne - France – Champagne ABV 12.5%

### NYETIMBER CLASSIC CUVEE MV - 125ML 10.90

England – West Sussex and Hampshire ABV 12.0%

### GUSBOURNE BRUT RESERVE - 125ML 10.90

England – Kent and West Sussex ABV 12.0%

### GUSBOURNE ROSE - 125ML 13.40

England – Kent and West Sussex ABV 12.0%

### FIABESCO, PROSECCO EXTRA DRY DOC NV - 125ML 7.05

Italy, Veneto ABV 11%

\*Please see wine list for full Champagne Menu

# STUBBS

### PRAWN AND AVOCADO COCKTAIL

Buttered homemade wholemeal bread 9.95

### TRUFFLE TARAMASALATA WITH BLACK CAVIAR

Served with homemade Focaccia toast 7.95

### CALIFORNIAN MAKIZUSHI

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

### CALAMARES A LA ROMANA

Aioli 9.95

### TEMPURA KING PRAWNS

Jalapeno and teriyaki dipping sauces 12.95

### FINE SCOTTISH SMOKED SALMON

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

### CARPACCIO OF SCOTTISH BEEF

Porcini mushrooms, shaved Parmesan  
and crisp shallot rings, mushroom dressing 9.95

OUR MENU DESCRIPTIONS DO NOT LIST ALL INGREDIENTS, SO PLEASE ASK YOUR SERVER  
BEFORE ORDERING IF YOU ARE CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN YOUR  
FOOD, ALTERNATIVELY FULL ALLERGEN INFORMATION CAN BE PROVIDED