

# STUBBS

Available \*Monday to Friday from 12 noon to 5pm

## SET LUNCH MENU

### STARTER

**FRESH BROCCOLI AND STILTON SOUP**  
Served with homemade, focaccia bread

**TEMPURA VEGETABLES (VEGAN)**  
Teriyaki dipping sauce and homemade jalapeno dip

**KENTISH SMOKIE**  
Smoked mackerel, flaked with cream, English mustard and Cheddar, then baked and served with focaccia toast

**SCOTTISH SMOKED SALMON PATE**  
Our house smoked salmon with crème fraiche, cream cheese, lemon, fresh chive and dill, served with homemade toasted focaccia bread

**HAM HOCK TERRINE**  
With house piccalilli, watercress and toasted focaccia bread

**BREADED WHITEBAIT**  
With caper rich tartare sauce

**PRAWN COCKTAIL**  
Served with buttered, fresh focaccia bread

### MAIN

**THE CHICKEN SWISS**  
Breaded chicken fillet, grilled Portobello mushroom, Swiss cheese, arugula, sliced tomato, sliced red onion, tomato relish and mayonnaise, served in a toasted sesame bun, accompanied by hand cut chips, dipped onion rings, potato salad and coleslaw

**COD AND CHIPS**  
A generous fillet, with hand cut chips, peas and caper rich, fresh tartare sauce

**CHILLI BURRITO**  
Slowly baked beef chilli con carne, made to our own long trusted, (and secret!) recipe, resulting in a fabulous depth of flavour. Wrapped in a large flour tortilla, baked with salsa and mozzarella, topped with sour cream, fresh coriander and served with a side of spicy slaw

**THE QUARTER POUNDER**  
Chopped Scottish rump cap (picanha), formed into a generous Pattie, 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, dipped onion rings and coleslaw

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

**FRESH CREPE, (VEGETARIAN)**  
Stuffed with steamed spinach, finely sliced mushroom and shallot, finished with nutmeg, and cream, grilled with pomodoro sauce and mozzarella, topped with toasted pumpkin seeds

**GRILLED GAMMON**  
A generous gammon steak from Marchants of Bethersden, grilled and served with free range eggs, roasted tomato and handcut chips

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

**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, smoked chilli mayonnaise, accompanied by dipped onion rings, coleslaw and hand cut chips

**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

### DESSERT

**ETON MESS**

**BANOFFEE PIE**

**LEMON POSSET**  
Freshly made shortbread biscuit

**WARM CHOCOLATE FUDGE CAKE**  
With whipped cream or ice cream, crushed pistachios

**SELECTION OF ICE CREAM OR SORBET**  
Served in a brandv snap basket

2 Courses 21.95

3 Courses 27.95

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING