

STUBBS

~ CHAMPAGNE, OYSTERS AND CAVIAR ~

JERSEY ROCK OYSTERS

Mignonette dressing, Tabasco, lemon
Half Dozen 17.00 Dozen 32.00

OYSTERS ROCKEFELLER

Jersey Rock Oysters, grilled with spinach, tarragon, shallot, garlic,
cream, Ricard and Parmesan 17.00

TEMPURA OYSTERS X 4

With fresh chilli and coriander,
jalapeno and soy dipping sauces 17.00

CHAMPAGNE OYSTERS

Grilled with Champagne and cream, then dressed with Black Caviar
17.00

VIETNAMESE OYSTERS

Dressed with ginger, chilli, fresh coriander, nam pla, lime and crisp
shallot 17.00

EXMOOR CAVIAR 30G

Blinis and chive crème fraîche 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 11.90

Our Stunning House Champagne - France – Champagne ABV 12.5%

NYETIMBER CLASSIC CUVEE MV - 125ML 11.90

England – West Sussex and Hampshire ABV 12.0%

GUSBOURNE BRUT RESERVE - 125ML 11.90

England – Kent and West Sussex ABV 12.0%

GUSBOURNE ROSE - 125ML 14.40

England – Kent and West Sussex ABV 12.0%

FIABESCO, PROSECCO EXTRA DRY DOC NV - 125ML 7.05

Italy, Veneto ABV 11%

STUBBS

PRAWN AND AVOCADO COCKTAIL

Buttered homemade wholemeal bread 9.95

TRUFFLE TARAMASALATA

Served with homemade Focaccia toast 7.95

SPICY TUNA MAKI

Sashimi grade yellowfin tuna, with avocado Sriracha cream and
unagi sauce, accompanied by wasabi & pickled ginger 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 fraîche and freshly made bread 9.95

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