



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 9.95

CHICKEN LIVER PARFAIT
House chutney, and toasted gluten free bread 9.75

PRAWN AND AVOCADO COCKTAIL
Gluten free bread 10.25

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
300 - 350gm 29.00

~ MAIN COURSES ~

FISH AND SHELLFISH

RYE BAY SEA BASS
Filletted and lightly pan roasted, served with sauce vierge, todays vegetable and parsley buttered Nicola potatoes 25.95

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
600 - 700 gm 52.00 850 - 950 gm 74.00

FAVOURITES

WILTSHIRE GAMMON
A generous grilled steak, with fresh pineapple, fried hens egg, baked tomato, sauteed mushrooms and hand cut chips 18.95

SLOW ROASTED BELLY OF PORK
Served on creamed potato, with Tenderstem Broccoli, crackling and gluten free gravy sauce 24.95

BURGERS

OUR BURGERS ARE HAND MADE USING CHOPPED SCOTTISH RUMP STEAK
FAST GRILLED UNTIL MEDIUM JUICY, THEN SERVED WELL CARAMELISED IN A WARM, TOASTED GLUTEN FREE BUN, ACCOMPANIED BY HOMEMADE CHIPS, GLUTEN FREE ONION RINGS, FRESH COLESLAW AND POTATO SALAD. CHOOSE:

*THE STUBBS
Melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and rocket leaves 18.25
Add Fresh Jalapenos 1.25

*THE TRUFFLE SWISS
Melting Swiss cheese, truffle aioli, whole portobello mushroom, caramelised onions, beef tomato and baby arugula 18.95

*THE BLUES
with baby rocket leaves, red onion, caramelised onion, fresh tomato, aioli and melting blue cheese 18.25
Add Crispy Bacon 1.75 Add Fresh Jalapenos 1.25

Extras: Additional 6 oz Beef Patty 5.25

*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.

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 - A generous centre fillet, the most tender of all steaks 38.00
SUGGEST - PETIT SYRAH, BOGLE VINEYARDS 2019

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

Extras:

Add Half a Grilled Lobster 300 - 350 gm 27.00

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 garlic 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 13.95

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 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.

PLEASE ADVISE OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING