

STUBBS

*HOMEMADE BREAD

With Kalamata Olive Oil and Balsamic 3.25 pp

*Subject to availability

OYSTERS AND CAVIAR

Our superb Royal Bay of 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	TEMPURA With fresh chilli, coriander, Jalapeno and soy dipping sauces x 4 17.00	VIETNAMESE Dressed with chilli, ginger, fresh coriander, nam pla, lime and crisp shallot x 4 17.00	EXMOOR CAVIAR 30G Blinis and chive crème fraiche 49.00 ADD A FROZEN SHOT OF GREY GOOSE VODKA
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~ STARTERS ~

TRUFFLE TARAMASALATA
Served with homemade focaccia toast 8.95

CALAMARES A LA ROMANA
Fresh Cornish baby squid, dusted, deep fried
and served with aioli 9.95

AVOCADO SUSHI ROLL (VEGAN)
Crisp maki roll, with avocado, fresh and
smoked bell pepper, unagi, orange and mango
salsa, sriracha cream, pickled ginger and
wasabi 8.95

CRISP FRENCH BRIE (VEGETARIAN)
Stubbs jalapeño sauce and
crusty bread 8.95

CHICKEN LIVER PARFAIT
House chutney, and toasted bread 9.75

TEMPURA VEGETABLES (VEGAN)
Teriyaki and chilli dipping sauces 8.75

PRAWN AND AVOCADO COCKTAIL
Buttered, fresh wholemeal bread 10.25

FINE SCOTTISH SMOKED SALMON
Dressed with caper berries, rocket leaves and
finely chopped shallot, with basil oil, chive
crème fraiche and fresh bread 9.95

TEMPURA KING PRAWNS
Jalapeno and teriyaki dipping sauces 12.95

CARPACCIO OF SCOTTISH BEEF
Porcini mushroom, shaved Parmesan & crisp
shallot rings, mushroom dressing 9.95

~ MAIN COURSES ~

FAVOURITES

CHICKEN SCHNITZEL

A Marchant's farm chicken breast, coated and served crisp with Parmesan and Dijon sauce,
Tenderstem broccoli and fresh hand cut chips 18.95

SLOW ROASTED BELLY OF PORK

Served on creamed potato, with Tenderstem Broccoli, crackling and a rich port
wine, garlic and rosemary jus 24.95

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
Add side of today's green vegetable 4.25

TOURNEDO - Generous centre cut of beef fillet, the most tender of all steaks 38.00
Add side of today's green vegetable 4.25

CHATEAUBRIAND - For two - Scottish fillet
Roasted and served with grilled mushrooms, fresh pommes gaufrettes, roasted tomato, watercress, Béarnaise sauce, peppercorn
sauce, hand cut chips, fresh breaded onion rings, today's green vegetable 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 Add Tiger Prawns sauteed in garlic butter (3 to 4) 10.75
Green Peppercorn Sauce 3.50 | Béarnaise Sauce 3.50 | Stilton Hollandaise 3.75 | Café De Paris Butter 1.95
Bordelaise Sauce 3.50 | Truffle Aioli 3.50

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.

FISH AND SHELLFISH

KENTISH SKATE WING

Pan fried with lemon, caper and parsley butter, served with hand cut chips and today's green vegetable 26.95

*RYE BAY SEA BASS

Filletted and lightly pan roasted, served with sauce vierge, today's green vegetable and chive buttered Nicola potatoes 25.95

*Subject to availability

MOULES FRITES

Fresh Scottish Mussels, in a white wine, garlic, cream and parsley sauce, served with fresh bread and hand cut chips 19.25

LOBSTER THERMIDOR

In the classic, rich, cream and Dijon sauce, finished under the grill and served in the shell, with Tenderstem broccoli and hand cut chips
600 - 700 gm 52.00 850 - 950g 74.00

GRILLED LOBSTER

With garlic, chilli & coriander butter, served with aioli, Tenderstem broccoli, and hand cut chips

600 - 700 gm 52.00 850 - 950gm 74.00

(please note the claw meat is served shelled for your convenience)

BURGERS

OUR BURGERS ARE HAND MADE FROM CHOPPED SCOTTISH RUMP STEAK

FAST GRILLED UNTIL MEDIUM JUICY, THEN SERVED WELL CARAMELISED IN A WARM, TOASTED BRIOCHE SESAME BUN, ACCOMPANIED BY HOMEMADE CHIPS, DIPPED BREADED ONION RINGS, FRESH COLESLAW AND POTATO SALAD.

*THE TRUFFLE SWISS

Melting Swiss cheese, truffle aioli, whole Portobello mushroom, caramelised onions, beef tomato and baby arugula 18.95

*THE BLUES

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

*THE STUBBS

Melting Cheddar, Stubbs sauce, sliced red onion, beef tomato and rocket leaves 18.25

Add Fresh Jalapenos 1.25

Extras:

Additional 6 oz Beef Patty 5.25

THE CHICKEN SWISS BURGER

Breaded Chicken fillet, grilled Portobello mushroom, Swiss cheese, arugula, sliced tomato, sliced red onion, tomato relish and mayonnaise, served in a toasted, sesame brioche bun, accompanied by homemade chips, fresh breaded onion rings, potato salad and fresh coleslaw 18.25

ASIAN

SPICY TUNA MAKI

Sashimi grade yellowfin tuna, with avocado Sriracha cream and unagi sauce, accompanied by wasabi & pickled ginger 18.95

Add Fresh Handcut Chips 4.75

CRISPY AVOCADO SUSHI ROLL (VEGAN)

A sliced, whole vegan Californian, sesame, red pepper, smoked bell pepper and avocado sushi roll, served with orange & mango salsa, ginger, sriracha vegan mayo, wasabi and unagi sauce 16.95

Add Fresh Handcut Chips 4.75

TARTARE POKE BOWL

Sashimi grade yellowfin tuna, in a ginger, chilli and coriander dressing, Hass avocado, mixed leaves, Tenderstem broccoli, toasted pumpkin seeds, edamame beans, sticky rice, and pickled ginger with sriracha mayonnaise and unagi sauce 18.95

Add Fresh Handcut Chips 4.75

PLANT BASED AND VEGETARIAN

FRESH CRÊPE (VEGETARIAN)

Stuffed with spinach, finely sliced mushroom and shallot, finished with nutmeg and cream, grilled with pomodoro sauce and mozzarella, served with fresh coleslaw 14.95

Add Fresh Handcut Chips 4.75

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 16.25

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 and Stubbs sauce, accompanied by a fresh breaded onion ring, coleslaw and hand cut chips 16.25

THE PLANT BURGER (VEGAN)

Plant based patty, in a toasted sesame bun with rocket leaves, beef tomato, red onion, tomato relish and vegan garlic mayonnaise, served with hand cut chips, fresh breaded onion rings and a dressed side salad 16.25

Add a slice of melting Cheddar 2.00, (vegetarian) Add Fresh Jalapenos 1.25

SIDE DISHES

Buttered Tenderstem Broccoli 4.50

Creamed Spinach 4.95

Grilled Garlic Mushroom 4.50

Truffe Aioli 3.50

Aioli 3.00

Fresh Hand Cut Chips 4.75

Sweet Potato Fries, Aioli 5.25

Parsley Buttered Nicola Potatoes 3.95

Tortilla Chips with Tomato Salsa 3.25

Dressed Side Salad 4.50

Fresh Potato Salad 4.75

Fresh Coleslaw 4.25

Roasted Tomatoes 4.75

Crisp Onion Rings 4.25

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