

HONOURING 200 YEARS OF THE RNLI

01834
845719

EVENING MENU

SERVED
FROM 5PM



NIBBLES

OLIVES

£4

Pitted,
mixed olives.

BAKED BREADS

£5

Baked breads featuring 'Loafley Bakery Bread',
served with a flavoured butter.

GARLIC BREAD

£4

Fresh, baked bread
with garlic butter. Add
cheese 50p.



TO START

WELSH BEEF BRISKET BON BONS

£11

Welsh pulled beef
and Perl Lâs bon
bons with
gherkins, red
cabbage &
horseradish
cream.

TRADITIONAL PRAWN COCKTAIL

£13

Prawns in a
cocktail sauce,
with a zesty
hint of lemon
& chef's bread.

STICKY PORK NOODLES

£8.50

Served with spicy
chilli, zesty lime,
coriander and a
sprinkle of sesame
seeds.

'SALT + SMOKE' SMOKED SALMON PÂTÉ

£9

Served on Melba
toast with chive
and citrus infused
pearls

GARLIC MUSHROOM BRUSCHETTA

£9

Pan-fried
mushrooms,
garlic butter,
cognac, cream
and spinach.



TO SHARE

QUBE'S ANTIPASTI

£19.95

Milano ham, chorizo,
Parma ham, pitted mixed
olives, and a selection of
fresh breads.

NACHOS

£16

An enormous mound of
tortilla chips with onions,
jalapeño peppers, salsa,
cheese and sour cream.

OVEN-ROASTED PANT MAWR CHEESE

£19.25

Paired with warm, freshly
baked breads and a zing
of redcurrant jelly.



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EVENING MENU



GRILL



Indulge in the exquisite flavours of our PGI Welsh Beef steaks, complemented by chimichurri and adorned with a mushroom croquette and a Four Season's tomato.
Tailor your dining experience by choosing a side.



BUTTERS

£2

Garlic & herb
Red wine & shallot
Dijon mustard



12oz SIRLOIN

£28

14oz RUMP

£26

GAMMON

£19

With 'Egg Shed'
egg & pineapple.

10oz FILLET

£34.50

20oz RUMP

£31

CHICKEN

£18

Marinated in
garlic.



STEAK SAUCES

£4

Perl Lâs (Welsh Blue Cheese)
Peppercorn
Jack Daniels



CHEF'S FAVOURITE



DRAGON'S SURF & TURF

£39

10oz PGI Welsh fillet with
three tiger prawns.
Choose one of the sides to
accompany your dish.

PLAT DES FRUITS DE MER

SHARING PLATTER £36

Mussels, crab claws and tiger
prawns in a white wine and
parsley velouté, with scallops
and 'Salt + Smoke' smoked
salmon with fresh bread.

THE ULTIMATE 30oz

TOMAHAWK £35pp

Choose two sides to
accompany your sharing dish.
For two people.
UPGRADE: Tiger prawns £9.



SIDES



£4

ONION RINGS

CHIPS

PARMESAN CHIPS

CAULIFLOWER CHEESE

Served with a herb crust.

TENDERSTEM BROCCOLI

With balsamic and toasted
almonds.

SAVOY CABBAGE

Buttered with
chopped bacon.

BUTTERED
NEW
POTATOES

DAUPHINOISE
POTATOES

HONEY ROASTED
WHOLE
CARROTS

QUBE'S
CAESAR
SALAD

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SEAFOOD

Indulge in our exquisite seafood options.

OVEN ROASTED HAKE £24

Served with Qube potatoes, crushed peas, and creamy tartare sauce.

PAN-SEARED FILLET OF BASS £26

Served with king prawns, samphire, roast garlic, spinach and crushed new potatoes.

THAI TIGER PRAWNS £22

Served with sweet chilli, coriander and lime rice.

CAJUN SALMON £24

Oven-baked Cajun salmon fillet with Qube's special fried rice.

BURGERS & RIBS

GOURMET BEEF BURGER £17

Beef burger with gherkin, red onion, tomato, lettuce & burger sauce in a brioche roll with chips and salad. Choose cheddar or Perl Lâs (Welsh blue). Add bacon £1.

BBQ RIBS & CHICKEN £25

Half a rack of ribs with a BBQ glaze and a chargrilled chicken breast.

GOURMET CHICKEN BURGER £18

Chargrilled chicken breast marinated in garlic & herbs with garlic mayo, cheddar, red onion, tomato and lettuce in a brioche roll with chips and salad. Add bacon £1.

VEGETARIAN & VEGAN

GRILLED CAJUN CAULIFLOWER STEAK £16

Served with new potatoes and a salad garnish.

SWEET ROAST VEGETABLE MEDLEY £17.50

Courgettes, peppers, chickpeas and spinach in a velvety coconut milk & sweet chilli curry with fragrant coriander rice.

FALAFAL BURGER £16

Falafel with gem lettuce, tomato and hummus served in a brioche bun with chips

If you require information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help.

Please note: GM oil may be used in the cooking of some of our products.

