

STARTERS

SOUP OF THE DAY 7.5

Soup of the day with chef's bread. 

CREAMY GARLIC MUSHROOM TART 9

Creamy garlic tart, accompanied by delicate microherbs. 

STICKY PORK NOODLES 8.5

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

TRADITIONAL PRAWN COCKTAIL 13

Served with chef's bread.

'SALT + SMOKE' SMOKED SALMON PÂTÉ 9

Served on melba toast with chive and lemon infused pearls

MARINATED OLIVES 4
GARLIC BREAD 4 (+ CHEESE 50P)
SIDE SALAD 4
HOUSE ONION RINGS 4.5
CHEF'S BREAD 3.5
CHIPS 4
MIXED PANNE OF VEGGIES 4

Allergen Information -
If you require info regarding the presence of allergens in any of 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.

LUNCH
MENU

ESTABLISHED IN 2007

THE MENU

AT THE QUBE RESTAURANT

FROM
12-5PM



SUNDAY ROAST

All our roasts are served with Pembrokeshire Four Seasons creamed leeks, steamed broccoli, honey & rosemary parsnips, thyme roasted potatoes, swede purée, carrot batons, garden peas and homemade gravy.

ROAST RUMP OF WELSH BEEF 18
Served with a Yorkshire pudding.

CRISPY ROAST PORK 17.50
Served with a Yorkshire pudding.

SUCCULENT LOCAL TURKEY 17
Served with a Yorkshire pudding.

VEGETABLE WELLINGTON 16.5
With a cream chive velouté. 

OFF THE GRILL

All served with either potatoes or chips, mushrooms and grilled vine tomatoes

DRAGON'S SURF 'N' TURF 39
Welsh 10oz fillet with three tiger prawns.

WELSH 20OZ RUMP 31
A firm texture and rich flavour.



WELSH 10OZ FILLET 34.5
The premium cut.

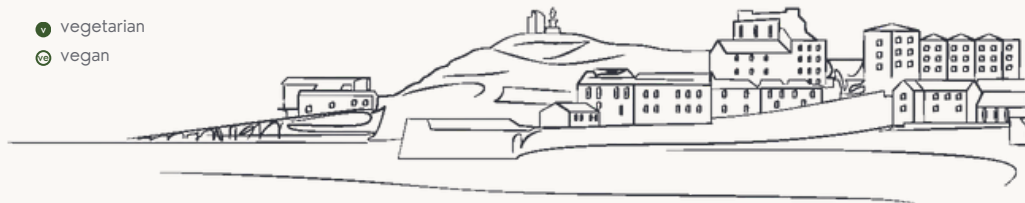
ADD A SAUCE: PEPPERCORN, PERL LÂS, JACK DANIELS BBQ- 4

WELSH 10OZ SIRLOIN 27
Delicate flavour with a firmer texture.

12OZ GAMMON STEAK 19
Gammon steak with a fried egg and pineapple.

GRILLED CHICKEN 18
Lightly marinated grilled chicken breast.

 vegetarian
 vegan



SEAFOOD

RICH SEAFOOD PASTA 22

Pasta with prawns, mussels and 'Salt and Smoke' smoked salmon in a rich seafood velouté with garlic bread.


FILLET OF BASS 26
With samphire, roast garlic, spinach, & crushed potatoes.

CLUSTER OF SCAMPI TAILS 16.5
In a light, crisp coating with a choice of potatoes or chips and garden peas.

BEER BATTERED FISH 17.5
With a choice of potatoes or chips & garden peas.

FAVOURITES

QUBE GOURMET 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.

SWEET ROAST VEG MEDLEY 17.5
Courgettes, peppers, chickpeas and spinach in a velvety coconut milk & sweet chilli sauce with fragrant coriander rice. 

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.

TRADITIONAL LASAGNE 16
With garlic bread and a side salad.