

STARTERS

SOUP OF THE DAY 7.5

Soup of the day with chef's bread. **v**

SMOKED SALMON PÂTÉ 10

'Salt + Smoke' smoked salmon pâté served on Melba toast with chive & citrus infused pearls

STICKY PORK NOODLES 10

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

TRADITIONAL PRAWN COCKTAIL 13

Served with chef's bread.

GARLIC MUSHROOM BRUSCHETTA 9

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

SHARERS

NACHOS 16

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

BAKED PANTMAWR CHEESE 16.95

Oven roasted Pantmawr brie with baked chef's bread and redcurrant jelly. **v**

ANTIPASTI 19.95

A selection of cured meats, olives, homemade chutney and fresh chef's bread.

SIDES

MIXED PANNE OF VEGGIES 4
CHIPS 4

MARINATED OLIVES 4

HOUSE ONION RINGS 4.5

GARLIC BREAD 4 (+ CHEESE 50P)

CHEF'S BREAD 3.5

SIDE SALAD 4

LUNCH
MENU

ESTABLISHED IN 2007

THE MENU

AT THE QUBE RESTAURANT

FROM
11.30-5PM



LUNCH 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. Add Perl Lâs (Welsh blue) £2.50. Add bacon £1.

AROMATIC CHICKEN CURRY 17.5

Served with steamed jasmine rice and poppadoms. (Half & half £1.5)

ALL DAY BRUNCH Available until 3pm. 12

Two fried eggs, bacon, one sausage, roasted plum tomato, mushrooms, chips, baked beans, black pudding and toast.

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.

SWEET ROAST VEG MEDLEY **v** 17.5

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

SEAFOOD

RICH SEAFOOD PASTA 22

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

A CLUSTER OF SCAMPI TAILS 16.5

In a light, crisp coating with a choice of potatoes or chips and garden peas.

BAGUETTES

WELSH STEAK & CHEESE 14

With mushroom, garlic, red onion & Welsh cheddar.

FISH FINGER 12

Battered fish goujons with mixed leaves & tartare sauce.

SOUTHERN FRIED CHICKEN 10

With lettuce, cheese and sweet chilli mayo.

PEAR, STILTON & ROCKET 10

Caramelised pear. **v**

HALLOUMI AND RED PEPPER 11

Roasted red pepper, hummus, halloumi and rocket. **v**

SMOKED SALMON 9.5

Salt + Smoke smoked salmon and cream cheese.

THE CLASSIC 9

Choose between a ham or cheddar cheese or tuna mayonnaise baguette.

JACKET POTATO

TUNA MAYONNAISE 10.5

CHEESE Add baked beans £1.5 9.5

PRAWN MAYONNAISE 11

CORONATION CHICKEN 10

PAN-SEARED FILLET OF BASS 26

With samphire, roast garlic, spinach, & crushed potatoes.

BEER BATTERED FISH 17.5

With a choice of potatoes or chips & garden peas.

OFF THE GRILL

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

DRAGON'S SURF 'N' TURF 39

Welsh 8oz fillet with three tiger prawns.

WELSH 20OZ RUMP 32

A firm texture and rich flavour.

WELSH 8OZ FILLET 34

The premium cut.

WELSH 10OZ SIRLOIN 29

Delicate flavour with a firmer texture.

12OZ GAMMON STEAK 19.50

Gammon steak with a fried egg and pineapple.

MARINATED GRILLED CHICKEN 18.50

Lightly marinated grilled chicken breast.

ADD A SAUCE: PEPPERCORN,
PERL LÂS (WELSH BLUE CHEESE),
JACK DANIELS BBQ- 4

GUILT-FREE

CAESAR SALAD 17

Chargrilled chicken breast on mixed leaves, baby tomatoes, croutons and parmesan shavings with caesar dressing.

SPANISH CHORIZO 17

Spiced Spanish chorizo, red onion and potatoes with salad.

8OZ WELSH STEAK SALAD 18

Welsh steak with English mustard and green beans, roasted vine tomatoes & mushrooms.

SEAFOOD SALAD 19

'Salt + Smoke' smoked salmon with North Atlantic cold-water prawns, Marie Rose sauce, mixed leaves.

v vegetarian

v vegan

