

STARTERS

- SOUP OF THE DAY** 8
Soup of the day with chef's bread. **v**
- CHICKEN LIVER, GARLIC & BRANDY PÂTÉ** 10
Chef's bread, chutney and mixed leaf.
- CHILLI GARLIC & LIME TIGER PRAWNS** **New!** 14
Charred salt and pepper bread.
- CREAMY MUSHROOM** 9
Pan-fried mushrooms, garlic butter, cognac, cream, spinach with chef's bread. **v**

- MARINATED OLIVES** 4.5
GARLIC BREAD 4.5 (+ CHEESE 50P)
SIDE SALAD 4
HOUSE ONION RINGS 4.5
BAKED BREAD 6
CHIPS 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.

SUNDAY
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. | SUCCULENT LOCAL TURKEY 17
Served with a Yorkshire pudding. |
| CRISPY ROAST PORK 17.50
Served with a Yorkshire pudding. | VEGETABLE WELLINGTON 16.5
With a cream chive velouté. v |

New! **NEW: ULTIMATE SHARING PLATTER** **New!**

14oz Welsh rump, seared lamb rump, half a roast chicken, roasted onion, honey-glazed carrots, cauliflower cheese, green peas, Tenderstem broccoli, crispy roasties, braised cabbage, and homemade Yorkshire puddings. All served with rich beef gravy and mint lamb gravy, making it the perfect roast to share! £65 for two.

OFF THE GRILL

Indulge in the flavours of our PGI Welsh Beef steaks. All served with potatoes or chips.

- | | |
|---|---|
| DRAGON'S SURF 'N' TURF 39
Welsh 8oz fillet with three tiger prawns. | WELSH 10OZ SIRLOIN 29
Delicate flavour with a firmer texture. |
| WELSH 8OZ FILLET 34
The premium cut. | GAMMON STEAK 19.5
Gammon steak with a 'Egg Shed' fried egg and pineapple. |
| WELSH 14OZ RUMP 27
The premium cut. | GLAZED BBQ CHICKEN 21
With smoked cheese. |

- GRILLED SALMON** **New!** 22
Fillet of Scottish salmon.

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

- v** vegetarian
v vegan



SEAFOOD

- RICH SEAFOOD PASTA** 22
Pasta with prawns, mussels and 'Salt and Smoke' smoked salmon in a rich seafood velouté with garlic bread.
- PAN-SEARED 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. Add Perl Lâs (Welsh blue) £2.50. Add bacon £1.
- THAI CAULIFLOWER CURRY** 18.5
Qube style herb and garlic infused rice. **New!**
- KOREAN CHICKEN BURGER** **New!** 18
Chargrilled chicken breast with Asian slaw, pickled red onion and chilli cheese siracha mayo on a toasted brioche bun.
- TRADITIONAL LASAGNE** 16
With garlic bread and a side salad.