# STARTERS

SOUP OF THE DAY	8
Soup of the day with chef's bread.	

### CHICKEN LIVER, GARLIC 10 & BRANDY PÂTÉ

Chef's bread, chutney and mixed leaf.

### CHILLI GARLIC & LIME 14 TIGER PRAWNS

Charred salt and pepper bread.

# CREAMY MUSHROOMS

9

Pan-fried mushrooms, garlic butter, cognac, cream, spinach with chef's bread.

# SHARERS

#### NACHOS 16

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

#### QUBE SHARER 24

Lamb skewers, grilled halloumi, hummus, mint yogurt, pickled red onion and rocket salad with flatbread.

# SIDES

CHIPS 4 MARINATED OLIVES 4.50 HOUSE ONION RINGS 4.5 GARLIC BREAD 4.50 (+ CHEESE 50P) BAKED BREAD 6 SIDE SALAD 4







LUNCH MENU

THE MENU FROM 11.30-5PM

AT THE QUBE RESTAURANT

## 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)

#### WELSH STEAK & CHEESE 1.5

Wild mushroom, garlic, onion and Welsh Cheddar flatbread.

#### KOREAN CHICKEN BURGER 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.

#### THAI CAULIFLOWER CURRY @ 18.5

Qube style herb and garlic infused rice.

# CHICKEN & CHORIZO PASTA

Tomato and basil pasta with tender chicken and chunks of chorizo, served with garlic bread.

### BAGUETTES

#### FISH FINGER 12 Battered fish goujons with mixed leaves & tartare sauce.

SOUTHERN FRIED CHICKEN 10 With lettuce, cheese and sweet chilli mayo.

### HALLOUMI AND RED PEPPER 11 Roasted red pepper, hummus, halloumi and rocket.

#### 9.5 SMOKED SALMON Salt + Smoke smoked salmon and cream cheese

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

### SOUP & HALF A BAGUETTE

Homemade soup of the day served with half a classic baguette - 9

# SEAFOOD

### RICH SEAFOOD PASTA

22

18

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

#### PAN-SEARED FILLET OF BASS 26

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

### BEER BATTERED FISH

With a choice of potatoes or chips & garden peas.

### A CLUSTER OF SCAMPLITAILS

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

## 16.5



## OFF THE GRILL

All served with either potatoes or chips.

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\	Velsh	8oz	fille	t with	three	tiger	prawns.			

WELSH 807 FILLET 34 The premium cut.

WELSH 100Z RUMP 27

The steakhouse classic

12OZ GAMMON STEAK 21 Gammon steak with a fried egg and pineapple.

GLAZED BBQ CHICKEN 21 With smoked cheese

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

# GUILT-FREE

# 8OZ WELSH STEAK SALAD 18

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

vegetarian

vegan