

## BREAKFAST

### Qube Brunch

Two rashers of Andrew Rees best back bacon, two sausages, two free-range eggs, herb fried potatoes, baby vine tomatoes, baked beans and toast. 8

### Vegetarian Breakfast

Local free-range fried egg, one veggie sausage, herb fried potatoes, baby vine tomatoes, mushrooms, baked beans and toast. 6

### Gower Smoked Salmon

Smoked salmon with local free-range scrambled egg and toast. 6.50

### Eggs Benedict

Toasted muffin with a choice of Pembrokeshire roasted ham or salmon, topped with poached eggs and hollandaise sauce. 6.50

### Breakfast Rolls

Andrew Rees bacon, sausage and free-range egg in a brioche bun. 4.50

### Toast

Two slices with marmalade or jam. 1.50

### Extras

Mushrooms, herb fried potatoes, baby vine tomatoes, black pudding. 1

## LUNCH STARTERS

### Garlic Mushroom Bruschetta

Pan-fried mushrooms, garlic butter, cognac, cream, spinach. 7.75

### Homemade Chicken Liver Pate

Fruit chutney, toasted chef's bread, mixed leaf. 8

### Traditional Prawn Cocktail

Served with sliced granary loaf. 8

### Homemade Fishcakes

Salmon and prawn fishcakes, aioli, mixed leaf. 8

## SHARING PLATTERS

### Nachos

A humongous mound of tortilla chips layered with onions, jalapeño peppers, salsa and cheese with sour cream. 10

### Qube Mezze

Hummus, marinated olives, stuffed pimentos with chef's bread. 9

### Baked Pantmawr Cheese

Roasted Pantmawr brie with baked chef's bread and redcurrant jelly. 13

### Antipasti

A selection of locally sourced cured meats, olives, homemade chutney and fresh chef's bread. 14

## BAGUETTES

### Rump Steak, Mushrooms & Onion

Grilled rump steak, topped with sauteed onion, melted cheddar, fresh mustard, mixed leaves in fresh baguette. 10

### Gower Smoked Salmon & Cream Cheese

Served in a baguette with fresh salad. 7

### Tuna Mayonnaise

Served in a baguette with fresh salad. 7

### Southern Fried Chicken

Served with cheddar cheese, lettuce and sweet chilli mayonnaise recommended with fresh baguette. 8

### Tomato, Mozzarella & Pesto

Served in a baguette with fresh salad. 7

### Fish Finger

Hand-battered fish goujons with mixed leaves and tartare sauce. 8.50

## LUNCH OFF THE GRILL

### Pembrokeshire Sirloin 10oz

A delicate flavour balanced with a firmer texture. 22.50

### Fillet Of Salmon

The finest piece of Scottish salmon. 15.50

### Gammon Steak 12oz

Gammon steak with fried egg and pineapple. 15.50

### Cauliflower Steak

Deeply caramelised, seasoned with a garlicky, peppery blend of spices. 13

### Marinated Grilled Chicken

Lightly marinated grilled chicken breast. 17.50

### Smoky Barbecue Ribs - Half Or Full

Succulent pork ribs with a Smoky barbecue glaze. Half: 13.50 Full: 18

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

Add a Sauce

**Creamy Stilton, Peppercorn, Classic Diane, Jack Daniels BBQ**

3

## GUILT FREE

### Spanish Chorizo, Red Onion & Potatoes

Spiced Spanish chorizo, red onion and potatoes and salad. 11.50

### 10oz Pembrokeshire Steak Salad

Pembrokeshire steak with sautéed English mustard and green beans, roasted cherry tomatoes, mushrooms. 15

## LUNCH FAVOURITES

### Qube Gourmet Burger

Homemade Pembrokeshire beef burger with Welsh cheddar, gherkin, red onion, tomato, lettuce and burger sauce. Served with a brioche roll, chips and salad. 14.50. Add bacon extra 1

### Gourmet Chicken Burger

Char-grilled chicken breast marinated in garlic and herbs with garlic mayonnaise, Welsh cheddar, red onion, tomato, lettuce. Served with a brioche roll, chips and salad. 15.45. Add bacon extra 1

### Falafel Burger

Falafel with gem lettuce and hummus served on tomato bread, chips and salad. 13

### Prawns, Mussels and Smoked Salmon Pasta

Tagliatelle pasta with prawns, mussels and smoked salmon in a rich seafood veloute with garlic bread. 16.50

### Traditional Beer Battered Cod

With a choice of Pembrokeshire potatoes or chips and garden peas. 12.50

### Pan-seared Fillet of Bass and King Prawns, Samphire

Served with roast garlic, spinach, samphire and crushed Pembrokeshire potatoes. 19

### A Cluster of Scampi Tails

In a light crisp coating with a choice of Pembrokeshire potatoes or chips and garden peas. 12.50

### Traditional Lasagne

Served with garlic bread and side salad. 12.50

### Aromatic Chicken Curry

Served with steamed jasmine rice and poppadoms. 12 (half & half 1.50 extra)

### Homemade Vegan Curry

Courgettes, peppers, chickpeas, spinach, coconut milk, sweet chilli served with coriander rice. 15

### Mac & Cheese

Served with garlic bread. 12 Add chorizo Spanish sausage. 1.50

### Wild Mushroom Tortellini

Roasted garlic, spinach, cream, fresh parmesan. 15.50

### Thai Style Salmon

Thai style salmon fillet with sweet chilli sauce and herb infused rice. 18

### Extras

Side Salad 3.50

Marinated Olives 3

Chips 3

Chef's Bread (Per Person) 3

Garlic Bread 3.50

Garlic Bread With Cheese 4

Homemade Onion Rings 3.50