

SUNDAY LUNCH AT QUBE

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

Soup of the Day

Homemade soup of the day served with chef's bread. 5

Homemade Fishcakes

Salmon and prawn fishcakes, aioli, mixed leaf. 8

Local Mussels

Thai style mussels with fresh chilli, lime, cream and coriander or mussels with garlic, white wine and shallot sauce.

Small: 8.50 Large: 16.50

SUNDAY ROAST

Roast Pembrokeshire Beef

Served with a Yorkshire pudding, Pembrokeshire Four Seasons seasonal vegetables and homemade gravy. 10

Roast Turkey

Served with a Yorkshire pudding, Pembrokeshire Four Seasons seasonal vegetables and homemade gravy. 10

Vegetable Wellington

With a cream chive veloute. Served with Pembrokeshire Four Seasons seasonal vegetables. 10

Roast Lamb

Served with a Yorkshire pudding, Pembrokeshire Four Seasons seasonal vegetables and homemade gravy. 12

DESSERTS

Baked Vanilla Cheesecake GF

Served with fruit coulis and a scoop of Pembrokeshire ice-cream or cream. 6

Homemade Dessert of the Day GF

Served with a scoop of Pembrokeshire ice cream, custard or cream. 6

Chocolate Fudge Cake

Served with a scoop of Pembrokeshire ice cream or cream. 6

LUNCH OFF THE GRILL

Pembrokeshire Sirloin 10oz

A delicate flavour balanced with a firmer texture. 22.50

Pembrokeshire Ribeye 10oz

Bursting with flavour. 24

Pembrokeshire Rump 20oz

A firm texture and rich flavour. 25

Pembrokeshire Fillet 8oz

The most tender steak regarded by many as the premium cut. 27

Fillet Of Salmon

The finest piece of Scottish salmon. 17.50

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. 15.50

All served with grilled vine tomatoes, mushrooms and a choice of Pembrokeshire potatoes or chips.

Add a Sauce

Creamy Stilton, Peppercorn, Classic Diane, Jack Daniels BBQ

3

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

Oven roasted Pantmawr brie cheese 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

Allergen Information - If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information.

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

Homemade Pie of the Moment

With a choice of Pembrokeshire potatoes or chips and garden peas. 13.50

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

Extras

Vegetables 3.50

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