

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. 10

Soup of the Day

Homemade soup of the day served with chef's bread. 6

SHARING PLATTERS

Nachos

A humongous mound of tortilla chips layered with onions, jalapeño peppers, salsa and cheese with sour cream. 12

Qube Mezze

Hummus, marinated olives, stuffed pimentos with chef's bread. 12

Baked Pantmawr Cheese

Oven roasted Pantmawr brie cheese with baked chef's bread and redcurrant jelly. 16

Antipasti

A selection of locally sourced cured meats, olives, homemade chutney and fresh chef's bread. 17

GUILT FREE

Traditional Caesar Salad

Chargrilled chicken breast on mixed leaves, baby tomatoes, croutons and parmesan shavings, caesar dressing. 14

Spanish Chorizo, Red Onion & Potatoes

Spiced Spanish chorizo, red onion and potatoes and salad. 12.50

10oz Pembrokehire Steak Salad

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

Seafood Salad

Prawn and smoked salmon with salad. 16.50

BAGUETTES

Rump Steak, Mushrooms & Onion

Grilled rump steak, topped with sauteed onion, melted cheddar, fresh mustard, mixed leaves in fresh baguette. 12

Prawn & Marie Rose Sauce

Served in a baguette with fresh salad. 10.50

Tuna Mayonnaise

Served in a baguette with fresh salad. 8

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.

Served in a baguette. 9

LUNCH OFF THE GRILL

Surf N Turf

Pembrokehire 10oz fillet with tiger prawns (3). 34

Pembrokehire Sirloin 10oz

A delicate flavour balanced with a firmer texture. 27

Pembrokehire Ribeye 10oz

Bursting with flavour. 28

Pembrokehire Rump 20oz

A firm texture and rich flavour. 29

Pembrokehire Fillet 8oz

The most tender steak regarded by many as the premium cut. 31

Fillet Of Salmon

The finest piece of Scottish salmon. 17.50

Gammon Steak 12oz

Gammon steak with Charlie's free-range fried egg and pineapple. 16

Cauliflower Steak

Deeply caramelised, seasoned with a garlicky, peppery blend of spices. 14

Marinated Grilled Chicken

Lightly marinated grilled chicken breast. 17.50

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

LUNCH FAVOURITES

Qube Gourmet Burger

Homemade Pembrokehire beef burger with Welsh cheddar, gherkin, red onion, tomato, lettuce and burger sauce. Served with a brioche roll, chips and salad. 15.50. 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. 15.50. Add bacon extra 1

Falafel Burger

Falafel with gem lettuce and hummus served on tomato bread, chips and salad. 14 Add vegan cheese extra 50p

Traditional Lasagne

Served with garlic bread and side salad. 13

Aromatic Chicken Curry

Served with steamed jasmine rice and poppadoms. 14 (half & half 1.50 extra)

Mac & Cheese

Served with garlic bread. 14 Add chorizo Spanish sausage. 1.50

SEAFOOD

Prawns, Mussels and Smoked Salmon Pasta

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 Pembrokehire potatoes or chips and garden peas. 13

Pan-seared Fillet of Bass and King Prawns, Samphire

Served with roast garlic, spinach, samphire and crushed Pembrokehire potatoes. 20

A Cluster of Scampi Tails

In a light crisp coating with a choice of Pembrokehire potatoes or chips and garden peas. 13

Crab Salad

Crab salad with Pembrokehire potatoes. 17.50

Add a Sauce

Creamy Stilton, Peppercorn, Classic Diane, Jack Daniels BBQ, Creamy Garlic 3

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

Mixed Panne of Veggies 3.50

Creamed Spinach and Garlic 3