

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. 10

Soup of the Day

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

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. 15 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

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

SUNDAY LUNCH

Roast Pembrokehire Beef

Served with a Yorkshire pudding, Pembrokehire Four Seasons seasonal vegetables and homemade gravy. 14

Roast Turkey

Served with a Yorkshire pudding, Pembrokehire Four Seasons seasonal vegetables and homemade gravy. 14

Roast Pork

Served with a Yorkshire pudding, Pembrokehire Four Seasons seasonal vegetables and homemade gravy. 14

Vegetable Wellington

With a cream chive veloute. Served with Pembrokehire Four Seasons seasonal vegetables. 14

DESSERT

Baked Vanilla Cheesecake GF

Served with Fruit Coulis and a scoop of Pembrokehire ice cream or cream. 7

Belgian Waffle

Served with Pembrokehire ice cream and homemade warm caramel sauce. 7

Welsh Cheeseboard

A selection of Welsh cheese and biscuits (Add shot of Port extra 2.50). 9

Chocolate Fudge Cake

Served with a scoop of Pembrokehire ice cream or cream. 7

Chocolate Profiteroles

Served with a scoop of Pembrokehire ice cream or cream. 7

Homemade Dessert of the Day

Served with a scoop of Pembrokehire ice cream or choice of cream or custard. 6

Pembrokehire Ice Cream And Sorbets

A selection of Pembrokehire ice creams and sorbets (3 scoops). 5.50

LUNCH OFF THE GRILL

Surf N Turf

Pembrokehire 10oz fillet with tiger prawns (3). 37

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. 16.50

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.

SEAFOOD

Prawns, Mussels and Smoked Salmon Pasta

Pasta with prawns, mussels and smoked salmon in a rich seafood veloute with garlic bread. 17

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. 21

A Cluster of Scampi Tails

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

