

# SUNDAY LUNCH AT QUBE

## LUNCH STARTERS

### Garlic Mushroom Bruschetta 🥕

Pan-fried mushrooms, garlic butter, cognac, cream, spinach. 8.50

### Homemade Chicken Liver Pate

Fruit chutney, toasted chef's bread, mixed leaf. 8.40

### Traditional Prawn Cocktail

Served with sliced granary loaf. 10.50

### Soup of the Day

Homemade soup of the day served with chef's bread. 6.30

## 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. 16. 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. 16.50. 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. 15

### Aromatic Chicken Curry

Served with steamed jasmine rice and poppadoms. 16 (half & half) 1.50 extra)

### Homemade Vegan Curry

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

## 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. 7.50

### Belgian Waffle

Served with Pembrokehire ice cream and homemade warm caramel sauce. 7.50

### Welsh Cheeseboard

A selection of Welsh cheese and biscuits (Add shot of Port extra 2.50). 9.50

### Chocolate Fudge Cake

Served with a scoop of Pembrokehire ice cream or cream. 7.50

### Homemade Dessert of the Day

Served with a scoop of Pembrokehire ice cream or choice of cream or custard. 7.50

### Pembrokehire Ice Cream And Sorbets

A selection of Pembrokehire ice creams and sorbets (3 scoops). 6

## 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. 29

### Pembrokehire Rump 20oz

A firm texture and rich flavour. 29.50

### Pembrokehire Fillet 10oz

The most tender steak regarded by many as the premium cut. 32

### Fillet Of Salmon

The finest piece of Scottish salmon. 19

### Gammon Steak 12oz

Gammon steak with Charlie's free-range fried egg and pineapple. 17.50

### Cauliflower Steak 🥕

Deeply caramelised, seasoned with a garlicky, peppery blend of spices. 15.75

### 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. 18.50

### Traditional Beer Battered Cod

With a choice of Pembrokehire potatoes or chips and garden peas. 15

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

Served with roast garlic, spinach, samphire and crushed Pembrokehire potatoes. 22

### A Cluster of Scampi Tails

In a light crisp coating with a choice of Pembrokehire potatoes or chips and garden peas. 14.50

