

DINNER AT QUBE

STARTERS & SHARING PLATTERS

Garlic Mushroom Bruschetta

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

Soup of the Day

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

Homemade Chicken Liver Pate

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

Traditional Prawn Cocktail

Served with sliced granary loaf. 10.50

Thai King Prawns

King prawns (3) served with chef's bread in a creamy Thai sauce. 10.50

Nachos

A humongous mound of tortilla chips layered with onions, jalapeño peppers, salsa and cheese with sour cream. 12.60

Qube Mezze

Hummus, marinated olives, stuffed pimentos with chef's bread. 13.65

Baked Pantmawr Cheese

Oven roasted Pantmawr brie cheese with baked chef's bread and redcurrant jelly. 17.85

Antipasti

A selection of locally sourced cured meats, olives, homemade chutney and fresh chef's bread. 18.90

Extras

Side Salad 3.50	Garlic Bread 3.50
Marinated Olives 3	Garlic Bread With Cheese 4
Chips 3.75	Homemade Onion Rings 3.50
Chef's Bread (Per Person) 3	Mixed Panne of Veggies 3.50
	Creamed Spinach and Garlic 4.50

Add a Sauce

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

OFF THE GRILL

Surf N Turf

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

Pembrokeshire Sirloin 10oz

A delicate flavour balanced with a firmer texture. 29

Pembrokeshire Rump 20oz

A firm texture and rich flavour. 29.50

Pembrokeshire Fillet 10oz

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

Barbecue Glazed Chicken

Smoked Cheddar cheese, BBQ sauce and crispy pancetta crumb. 19.50

Smoky Barbecue Ribs - Half Or Full

Succulent pork ribs with a Smoky barbecue glaze. Half: 14 Full: 19.50

Half Rack Of Ribs And Chargrilled Chicken

Smoky BBQ glaze half rack of ribs and chargrilled chicken breast. 22

Gammon Steak 12oz

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

Marinated Grilled Chicken

Lightly marinated grilled chicken breast. 17.50

Grilled Salmon

The finest Scottish salmon. 19

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

GOURMET SHARING

Steak Experience (For 2 people)

Pembrokeshire 20oz ribeye steak with homemade double dipped chips, choice of sauce or garlic butter, honey roasted carrots, grilled vine tomatoes, onion rings and mushrooms. 65

Add 4 tiger prawns, extra 9

SEAFOOD

Thai Style Salmon

Thai style salmon fillet with sweet chilli sauce and herb infused rice. 19

Pan-seared Fillet of Bass and King Prawns, Samphire

With roast garlic, spinach, & crushed Pembrokeshire potatoes. 23

Seafood Salad

Prawn and smoked salmon with salad. 17.50

Prawns, Mussels and Smoked Salmon Pasta

Pasta with prawns, mussels and smoked salmon in a rich seafood veloute with garlic bread. 18.50

BURGERS

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. 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

VEGAN & VEGETARIAN GRUB

Falafel Burger

Falafel with gem lettuce and hummus served on tomato bread, chips and salad. 15 Add vegan cheese extra 50p

Cauliflower Steak

Deeply caramelised, seasoned with a garlic, peppery blend of spices served with grilled vine tomatoes, mushrooms and a choice of Pembrokeshire potatoes or chips. 15.75

Homemade Vegan Curry

Courgettes, peppers, chickpeas, spinach, coconut milk and sweet chilli served with corinader rice. 17.50