

DINNER AT QUBE

STARTERS

Garlic Mushroom Bruschetta

Pan-fried mushrooms, garlic butter, cognac, cream, spinach. 7.75

Homemade Smoked Salmon Pate

Homemade smoked salmon pate, garlic and lemon, crout pickled cucumber, lemon & herb oil. 8

Homemade Chicken Liver Pate

Fruit chutney, toasted chef's bread, mixed leaf. 8

Traditional Prawn Cocktail

Served with sliced granary loaf. 8

Thai Style 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

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

Add a Sauce

**Creamy Stilton, Peppercorn,
Classic Diane, Jack Daniels**

BBQ

3

Butter

**Garlic, Cajun, Lemon & Dill
and Sweet Chilli**

2

VEGAN GRUB

Falafel Burger

Falafel with gem lettuce and hummus served on tomato bread, chips and salad. 13

Cauliflower Steak

Deeply caramelised, seasoned with a garlicky, peppery blend of spices served with grilled vine tomatoes, mushrooms and a choice of Pembrokehire potatoes or chips. 13

OFF THE GRILL

Surf N Turf

Pembrokehire Sirloin 10oz with 1/2 a lobster. 40

Pembrokehire Sirloin 10oz

A delicate flavour balanced with a firmer texture. 21.50

Pembrokehire Ribeye 10oz

Bursting with flavour. 23

Pembrokehire Rump 20oz

A firm texture and rich flavour. 24

Pembrokehire Fillet 8oz

The most tender steak regarded by many as the premium cut. 26.50

Barbecue Glazed Chicken

Topped with smoked Cheddar cheese, barbecue sauce and crispy pancetta crumb. 17

Smoky Barbecue Ribs - Half Or Full

Succulent pork ribs with a Smoky barbecue glaze. Half: 13 Full: 17

Half Rack Of Ribs And Chargrilled Chicken

Smoky BBQ glaze half rack of ribs and char-grilled chicken breast.

18.25

Gammon Steak 12oz

Gammon steak with fried egg and pineapple. 15.50

Marinated Grilled Chicken

Lightly marinated grilled chicken breast. 15.50

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

Steak Experience (For 2 people)

Pembrokehire 20oz ribeye steak with homemade double dipped chips, choice of sauce or flavoured butter, honey roasted carrots, grilled vine tomatoes, onion rings and mushrooms. 50

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. 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

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.

DAILY SEAFOOD SPECIAL

Lobster Special

Lobster grilled with Pembrokehire potatoes and salad. 35

Thai Style Salmon

Thai style fillet of salmon with sweet chilli sauce and herb infused rice. 18

Pan-seared Fillet of Bass and King Prawns, Samphire

Served with roast garlic, spinach, crushed Pembrokehire potatoes. 19

Pan of Shellfish

Mussels, tiger prawns, clams, squid in a garlic, lemon, white wine and parsley sauce. 17.50

Crab Salad

Crab salad with Pembrokehire potatoes. 16

SEASONAL SUMMER MENU

Pan Seared Chicken Supreme

Breast of chicken with the 'Qube' speciality potatoes, cajun cream, potatoes and green vegetables. 18.50

Confit Of Belly Pork

Belly pork, braised red cabbage, fondant potato with cider jus and chard apple puree. 18

Cannon Of Lamb

Cannon of lamb, mint pomme puree, stem broccoli, parsnip crisps, rich lamb jus. 26

Homemade Vegan Curry

Courgettes, peppers, chickpeas, spinach, coconut milk, sweet chilli served with coriander rice. 15

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



Vegetarian/Vegan