

# 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. 8

### Soup of the Day

Homemade soup of the day served with chef's bread. 5

### Local 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

## GUILT FREE

### Locally Caught Crab Salad

Locally caught crab salad with Pembrokeshire potatoes. 16

### Traditional Caesar Salad

Chargrilled chicken breast on mixed leaves, baby tomatoes, croutons and parmesan shavings, caesar dressing. 12.50

### Spanish Chorizo, Red Onion & Potatoes

Spiced Spanish chorizo, red onion and potatoes and salad. 11.50

### 10oz Pembrokeshire Steak Salad

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

**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.

## BAGUETTES

### Rump Steak, Mushrooms & Onion

Grilled rump steak, topped with sauteed onion, melted cheddar, fresh mustard, mixed leaves in fresh baguette. 10

### Gower Smoked Salmon & Cream Cheese

Served in a baguette with fresh salad. 7

### Tuna Mayonnaise

Served in a baguette with fresh salad. 7

### Chicken, Bacon & Mozzarella

Served in a baguette with fresh salad. 7

### 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. 8.50

## LUNCH OFF THE GRILL

### Pembrokeshire Sirloin 10oz

A delicate flavour balanced with a firmer texture. 21.50

### Pembrokeshire Ribeye 10oz

Bursting with flavour. 23

### Pembrokeshire Rump 20oz

A firm texture and rich flavour. 24

### Pembrokeshire Fillet 8oz

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

### Fillet Of Salmon

The finest piece of Scottish salmon. 15.50

### Gammon Steak 12oz

Gammon steak with fried egg and pineapple. 15.50

### Cauliflower Steak

Deeply caramelised, seasoned with a garlicky, peppery blend of spices. 13

### Marinated Grilled Chicken

Lightly marinated grilled chicken breast. 15.50

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

## LUNCH FAVOURITES

### 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. 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

### Falafel Burger

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

### Prawns, Mussels and Smoked Salmon Pasta

Tagliatelle 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 Pembrokeshire potatoes or chips and garden peas. 12.50

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

Served with roast garlic, spinach, samphire and crushed Pembrokeshire potatoes. 19

### A Cluster of Scampi Tails

In a light crisp coating with a choice of Pembrokeshire potatoes or chips and garden peas. 12.50

### Homemade Pie of the Moment

With a choice of Pembrokeshire potatoes or chips and garden peas. 13.50

### Traditional Lasagne

Served with garlic bread and side salad. 12.50

### Aromatic Chicken Curry

Served with steamed jasmine rice and poppadoms. 12 (half & half 1.50 extra)

### Homemade Vegan Curry

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

### Mac & Cheese

Served with garlic bread. 12 Add chorizo Spanish sausage. 1.50

### 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