

CUBE

RESTAURANT

MENU



CROWNE PLAZA[®]

LONDON - GATWICK AIRPORT

CUBE

RESTAURANT

STARTERS

CHEF'S SOUP OF THE DAY **V** £6.50
served with granary bread

CHILLI SALTED SQUID AND CHORIZO SALAD £9.50
dressed with lemon and olive oil
SUPPLEMENT CHARGE £2.00*

GARLIC AND HERB MARINATED PRAWNS £9.00
served with chilli jam and micro salad
SUPPLEMENT CHARGE £1.50*

ASPARAGUS, PARMA HAM AND QUAIL EGG £8.50
accompanied by mixed leaves and parmesan
SUPPLEMENT CHARGE £2.00*

GOAT'S CHEESE AND ONION MARMALADE TART **V** £7.00
garnished with rocket, balsamic reduction and herb oil

TOSSED SALAD OF ROCKFORD CHEESE **V** £7.50
served with caramelised nectarine with pumpkin seeds, radish and cucumber

MUSSELS 'MARINIÈRE' STYLE £8.50
cooked in onion, garlic, celery, white wine and cream sauce, finished with chopped parsley
OR AS A MAIN WITH CHIPS £15.00

MAIN COURSE

CIDER BRAISED PORK BELLY,
BLACK PUDDING CRUMBLE £18.50
served with celeriac purée, cider jus
SUPPLEMENT CHARGE £2.00*

SEA BREAM, SWEET CORN PURÉE,
CHARRED MANGETOUT £18.00
served with spicy tomato and chilli salsa

SEAFOOD PASTA £17.00
*combination of king prawns, calamari and mussels tossed with spaghetti
in a rich tomato sauce, finished with parmesan shavings*

TANDOORI MARINATED CORN-FED
CHICKEN BREAST £19.00
*Served with spring onion and coriander crushed potatoes,
tomato and cucumber raita*
SUPPLEMENT CHARGE £2.00*

PAN-FRIED CALVES LIVER £16.50
served on creamed potatoes with roasted shallots and red wine jus

CRISPY FOUR CHEESE RAVIOLI
WITH TOMATO AND PEPPER COULIS **V** £13.00
topped with rocket and parmesan

FROM THE GRILL

10OZ RIB EYE STEAK £25.00
SUPPLEMENT CHARGE £2.00*

8OZ CHICKEN BREAST £17.00

HALOUMI, AUBERGINE
AND RED PEPPER TOWER **V** £13.00

All 'From the Grill' is served with flat mushrooms, vine tomatoes and chips

PLEASE CHOOSE A SAUCE TO COMPLEMENT YOUR GRILL:
Red Wine, Peppercorn or Blue Cheese

SIDES £4.00 EACH

HAND CUT CHIPS
STEAMED NEW POTATOES

PANACHE OF VEGETABLES
MIXED SALAD

SAUTÉED SPINACH

TO FINISH

HOT STICKY TOFFEE PUDDING **V** £6.50
drizzled with toffee sauce, served with thick custard or cream

CHOCOLATE BROWNIE **V** £6.50
served with vanilla and clotted ice-cream and salted caramel sauce

PLUM AND CHAMPAGNE SORBET **V** £6.50
*roasted plums served with pink Champagne sorbet, honeyed oats,
cucumber, apple and lime gazpacho*

TEXTURES OF APPLE CHEESECAKE **V** £6.50

GREAT BRITISH ICE-CREAM **V** £6.50
*please choose 3 scoops from vanilla and clotted cream, strawberry,
dark chocolate or salted caramel*

ENGLISH AND CONTINENTAL CHEESES **V** £9.75
*chef's selection of cheeses, served with grapes, fruit chutney
and savoury biscuits*
SUPPLEMENT CHARGE £3.00*

DESSERT WINE

CONCHA Y TORE LATE HARVEST SAUVIGNON BLANC - MAULE VALLEY, CHILE
125ml £6.95 - 375ml £18.95

LIQUEUR COFFEE

FRENCH £7.00
Grand Marnier

JAMAICAN £6.00
Dark Rum

CALYPSO £7.00
Tia Maria

SEVILLE £7.00
Cointreau

IRISH £6.00
Jameson's Whisky

ITALIAN £7.00
Amaretto

CAFÉÉ ROYALÉ £7.00
Brandy

SULTAN £7.00
Baileys

V Indicates vegetarian dish.

All prices include VAT and a 10% discretionary service charge which will be added to your final bill.

If we have not met your expectations, please tell us immediately and the service charge will be removed and we will make every effort to redeem ourselves.

*Diners/residents on dinner inclusive package may incur supplement charges on certain items on the menu as indicated.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.