

# ***Rubino***

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## **KITCHEN**

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### **SAMPLE MENU – SUBJECT TO CHANGE**

#### **Breakfast 9am - 11.30am**

(Tea and Cake served all day)

Full English Breakfast, Wicks Manor Sausages and Bacon, Grilled Tomato, Beans, Egg, Mushrooms, Toast	Large £8.50	Small £7.00
Eggs Benedict Muffin, Wicks Manor Ham Hock, Poached Egg, Hollandaise	Large £8.50	Small £6.50
French Toast, Crispy Bacon, Maple Syrup		£7.00
Bubble and Squeak, Black Pudding, Poached Egg, Hollandaise		£7.00
Omelette Arnold Bennett, Smoked Haddock, Cheese		£7.50
Avocado, Scrambled Eggs, Toast		£6.50
Yogurt and Homemade Granola, Honey		£4.50
Toast and Tiptree Preserves		£2.00

#### **Lunch 12pm-3pm**

(Tea and Cake served all day)

#### **Set Price Lunch**

**2 Courses and a Drink £18**

**3 Courses and a Drink £20**

#### **Drinks**

Glass of Milk, Coke or Rio, Lemonade, Ginger beer	£1.50
Orange Juice, Apple Juice	£1.50
Bottled Still Water	£1.25
Bottles Sparkling Water	£1.85

#### **Beer and Ale**

Moretti Lager, Ale from the Maldon Brewing Company	£3.50
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## Wine

### Woolloomooloo, Shiraz, Australia, 2014

125ml

Woolloomooloo is a suburb of Sydney associated with sheep farming. This Shiraz is rich and mellow with a hint of vanilla oak and spice. Very well balanced.

### La Di Motte Pinot Grigio, Trentino, Italy, 2013

125ml

There is a reason why Pinot Grigio is so popular and taking the world by storm. Stone fruit, apple and floral on the nose. A delicate yet complex mouthful of blossom, refreshing minerality and attractive white fruit, building to fresh citrus acidity on the finish.

## Lunch 12pm-3pm

(Tea and Cake served all day)

Orange Cured Salmon, Fennel, Capers and Spring Onion Salad	£7.00
Beetroot, Apple, Celery, Raisin, Walnuts, Salad	£6.00
Parma Ham, Pickled Peach, Chilli Oil, Watercress	£7.00
Purple Sprouting Broccoli, Romesco, Almonds	£6.00
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Beatbush Farm, Minute Steak, New Potatoes, Diane Sauce	£12.00
Wicks Manor Pork Cheeks, Mash, Maple Jus	£12.00
Prawns, Chilli, Garlic, White Wine, Linguine	£9.00
Leek Risotto, Candied Hazelnuts	£10.00
Stuffed Peppers, Onion Marmalade, Mozzarella, Pine Nuts	£9.00
Omelette Arnold Bennett, Smoked Haddock, Salad	£10.00
Chilli Beef, Tagliatelle	£10.00
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Honey Parfait, Bee Pollen, Honeycomb	£5.00
Rice Pudding, Poached Plums, Honeycomb	£5.00
Yogurt Cake, Cold Custard, Pistachios, Pomegranates	£5.00
Cheese and Biscuits	£5.00

**To book your table, please email or call:**

bookings@rubinokitchen.co.uk • 01621 855579