

Rubino

KITCHEN

December Menu – Menu changes first Wednesday of Every Month

SAMPLE MENU – SUBJECT TO CHANGE

Dinner 6pm - 9pm

2 Courses - £25

3 Courses - £30

4 Courses - £35

5 Courses - £40

Tasting Menu - £45

£5 per course there after

Wine Flight available with Tasting Menu £30

All starters can be served as mains

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Not all ingredients are listed, if you have any allergies or intolerances please let us know

Chigborough Butternut Squash Soup

Winter Truffles, Parmesan

Scallops

Puy lentils, Caramelised Onion Puree

All Day Breakfast

Brioche, Tomato Jam, Bacon, Black Pudding, Egg

Chateaubriand (For 2 to share) £15 Supplement

Mac and Cheese, Gascon Sprouts

Lambton and Jackson Hot Smoked Salmon

Horseradish Risotto, Soft Herbs

Spiced Goat Cheese and Cranberry Tortelli

Spinach, Orange Foam

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Desserts

Cheese

At Rubino Kitchen, we are trying to do cheese properly! Garnishing appropriately, rather than the generic grapes, chutney and a few water biscuits. We use Toby at the Cheese Plate in Buntingford for all our evening cheeses. Toby was voted 2nd Cheesemonger of the year at the Guild of Fine Food awards 2013. So if you like what you try here, why not visit Toby and sample some of his 200 Cheeses he has in his shop!

Taleggio

Taleggio is a smear-ripened Italian cheese named after the caves of Val Taleggio. It's one of the oldest soft cheeses produced in every autumn and winter. During cheese making, the acidic milk is brought to the lab, and kept on the wood shelves in the chambers as well in caves according to tradition. In order to prevent it from mold infestation, the cheese is washed with seawater once a week. The maturation takes 6 - 10 weeks forming a thin crust

Godminster Cheddar

Soon after converting to organic in 1999, Godminster realised that their milk alone would never generate enough to sustain the farm. They decided to make their own cheddar, so set to work with a traditional 70 year old recipe. The resulting vintage cheddar went down a storm at local farmers' markets in Somerset.

. Grevenbroecker

Grevenbroecker certainly has a striking appearance. Like Roquefort, it has a foil wrap, which keeps the blueing in check because it limits exposure to air. But once sliced, the cheese exhibits unusual veining, with big clumps of cheese, or curds, dramatically outlined in blue mould.

Chocolate Parfait

Orange Filled Doughnut

Night Before Christmas

Brulee, Mulled Wine, Profiterole. Gingerbread Ice cream

Spiced Apple Crumble

Granola, Brandy Cream

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579