

Rubino

KITCHEN

May 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

Theydon Bois Wild Garlic

Gnocchi, Walnut Pesto

Salmon Ceviche

Grapefruit, Avocado, Squid Ink

Wicks Manor Ham Hock Terrine

Guinea Fowl, Piccalilli

Lamb Tortelli

Smoked Aubergine, Grilled Gem, Spring Beans

Cod

Asparagus, New Potatoes, Samphire Hollandaise

Stinging Nettle Risotto

Broccoli, Pecorino

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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!

Waterloo

Waterloo cheese is a mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire. The cheese is made from unpasteurised Guernsey milk. A full-fat cheese, it has a fat content of 45%.

The interiors have a creamy rich pate and a slightly firm and flaky centre. The affinage period is between 4 and 10 weeks

Esmasenda

Maasdam is a traditional, semi-hard Dutch cheese made from cow's milk.. The cheese was created in the early 1990s as an alternative to Swiss Emmental cheese

Smelly Ha'peth

Smelly Ha'peth is a medium-soft blue. Made by Sean Wilson or Martin Platt from Coronation street. Smelly Ha'peth has a more firm texture, and is less salty, with a nuttier flavour.

“Strawberry Shortcake”

Strawberry Parfait, Black Pepper Shortbread, Charred Strawberries

Berries and Currents

Posset, Daiquiri, Pie, Sorbet

Panna Cotta

Cardamom, Poached Apricots, Ginger Tuille

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579