

Rubino

KITCHEN

June Menu – Menu changes first Wednesday of Every Month

SAMPLE MENU – SUBJECT TO CHANGE

Dinner 6pm - 9pm

2 Courses - £25

3 Courses - £32

4 Courses - £39

5 Courses - £46

Tasting Menu - £53

£7per 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

White Grape Gazpacho

Almonds, Balsamic Vinegar Jelly

Prawn Ravioli

Tomato and Chive Beurre Blanc

Steak Tartare

Pickles, Shallots, Capers, Egg

Duck Breast

Peas a la Française, Leg Croquettes

Sea Bass Four Ways

Pan Fried, Pie, Mousse, Ceviche

Parsley Root Risotto

Nuts, Seeds, Truffle Vinaigrette

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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.

Lavender Panna Cotta

Lemon Tempura, Honey Syrup

'Afternoon Tea'

Earl Grey, Cucumber Sandwich, Scone, G&T Sorbet

Cherry Parfait

Marshmallow, Chocolate Gel, Nut Crumb

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579