

# **Rubino**

## **KITCHEN**

**July 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

### **Heritage Tomato**

Panzanella, Homemade Ricotta

### **Leigh on Sea Cockles**

Courgette Linguine, Lemon, Mint

### **Beatbush Farm Braised Beef**

Horseradish Risotto

### **Guinea Fowl**

Smoked Pepper Puree, Succotash

### **Monkfish**

Summer Vegetable Veloute

### **Spiced Aubergine**

Flatbreads, Crème Fraiche, Pomegranates

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

### **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 2<sup>nd</sup> 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.

#### **Lemon Basil Panna Cotta**

Prosecco Poached Raspberries, Almond Granita

#### **Chocolate Fondant (Please allow 15mins)**

Honeycomb, Fennel Ice Cream

#### **Grilled Peach**

Mascarpone Cream, Watermelon Sorbet, Toasted Oats

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

bookings@rubinokitchen.co.uk • 01621 855579