

Rubino

KITCHEN

August 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

Rubino Minestrone

Tomato Consommé, Rocket Pesto

Scallops, Parma Ham

Watermelon, Apple, Broad Beans

Pigeon Agnolotti

Beetroot, Blackberries, Fennel

Taste of Beatbush Beef (For 2 to share, £15 Supplement)

Tongue, Cheek, Fillet, Marrow, Tail

Mersea Landed Fish

Croque Monsieur, Grilled Gem, Peas

Courgette Risotto

Homemade Ricotta, Pine Nuts, 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.

White Chocolate Panna Cotta

Balsamic Strawberries, Mint Shortbread

Sponge Cake

Candied Walnuts, Sweet Bacon Crumb, Vanilla Ice Cream

Tropical 4 Way

Brulee, Daiquiri, Meringue Pie, Sorbet

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579