

Rubino

KITCHEN

September 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

Green Bean Salad

Pepper and Hazelnut Salad, Boiled Egg

Lemon Sole Ceviche

Grapefruit, Spring Onions, Paprika Oil

Rabbit Terrine

Parma Ham, Chutney, Brioche

Braised Beef Shin

Pomme Puree, Onion and Mushrooms

Roast Cod

Artichokes, Celery, Green Olives

Sweetcorn Risotto

Peppers, Spring Onion, Balsamic, Basil

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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.

“Mock-A Chino”

Coffee, Chocolate, Malted Milk Biscuit

Honey Parfait

Figs, Hazelnut & Rosemary Crumb, Honeycomb

Red Wine Poached Pear

Rice Pudding Arancini, Blue Cheese Ice Cream

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579