

Rubino

KITCHEN

October 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

Herb Gnocchi

Roquefort, Sesame Seed Crisp, Autumn Truffles

Cod Brandade

Ciabatta, Aioli

Inworth Grange Partridge

Poached Pear, Brioche and Bacon Puree, Hazelnuts

Venison

Artichokes, Pickled Mushrooms, Chocolate Croquette

Squid Ink Risotto

Prawns, Chilli, Lardo

Butternut Squash Tortelli

Beurre Noisette, Amaretti Biscuits, Sage

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 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.

Apple and Cinnamon Cake

Elderflower Syrup, Crumble Crumb, Apple and Prosecco Sorbet

White Chocolate Parfait

Boozy Raspberries, Baileys Doughnut, Raspberry Coulis

Pumpkin Panna Cotta

Salted Caramel Sauce, Candied Pecans, Chocolate Soil

December Menu 2018

Roast Beetroot

Goat Cheese Marshmallows, Rocket Pesto

Maldon Salt Christmas Salmon Ceviche

Fennel, Clementine's, Pomegranates

Ham Hock and Pheasant Terrine

Mushroom Ketchup, Brioche

Beatbush Farm Fillet Steak (£7 Supplement)

Fondant Potato, Comte & Courgette Gratin, Green Beans

Lobster and Prawn Ravioli

Tomato Beurre Blanc, Spinach

Chestnut Risotto

Butternut Squash Cubes, Truffle Vinaigrette

Christmas Day Menu

Tomato Soup

Rocket Pesto, Brioche

~ Or ~

Chestnut Risotto

Butternut Squash Cubes, Truffle Vinaigrette

~ To follow ~

Maldon Salt Christmas Salmon Ceviche

Fennel, Clementine's, Pomegranates

~ Or ~

Lobster and Prawn Ravioli

Tomato Beurre Blanc, Spinach

~ To follow ~

Forest Lodge Farm Turkey (Galleywood)

Free Range Roast Crown, Leg Croquettes

Beatbush Farm Roast Beef (Latchingdon)

Organic, Aberdeen Angus Roast Sirloin

~ To follow ~

Mini Christmas Pudding

~ To follow ~

Chocolate Orange Parfait

Nut Crumb, Orange Jelly

Spiced Rice Pudding

Mulled Wine Poached Plums, Honeycomb

Cheese Board £10 supplement

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579