

Rubino

KITCHEN

November 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

All mains can be served as starters

Not all ingredients are listed, if you have any allergies or intolerances please let us know

Jerusalem Artichoke Soup

Candied Hazelnuts, Autumn Truffles

Scallops

Parma Ham, Puy Lentils, Shallots

Inworth Grange Partridge Agnolotti

Pickled Mushrooms, Celeriac

Beatbush Farm Lamb Loin

Ceps, Chard, Mint Hollandaise

Sea Bream

Gascon Sprouts, Lardons, Chive Croquettes

Butternut Squash Risotto

Rocket, Blue Cheese, Seeds

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!

Früchterolle

Crazy little soft cow's cheese from a mad little Swiss cheese producer. The cheese is rolled in black pepper corns and flavoured with fruit. We have apple this time but you can not specify what fruit you want, you literally get what they have made that day. Just like Forrest Gump says, 'you never know what you're gonna get'

Ulbrico al Prosecco

Italian cow's cheese. As the name suggests, it is soaked in Prosecco for two months, then aged for a further six. The cheese has a natural crunch to it, almost giving it a fizz sensation like the drink itself.

La Peral

Named after the northern Spanish town this cheese is produced in, La Peral is a mix of cow's milk and a small amount of sheep's cream. Aged for between 2-5 months this blue cheese is soft and weepy, not an ideal description of a food or anything else for that matter!

Blackberry Parfait

Apple Sponge, Poached Blackberries

Pear & Ginger Crumble

Spiced Custard, Ginger Biscuit, Almond

“Hot Chocolate”

Panna Cotta, Marshmallow, Cream

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