

# **Rubino**

## **KITCHEN**

**January 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

### **Celeriac Risotto**

Apple, Pine Nuts, Winter Truffles

### **Rubino Lobster Bisque**

Puff Pastry, Gruyere

### **Inworth Grange Pheasant Ravioli**

Spinach, Shallot Jus

### **Wicks Manor Pork**

Belly, Cheek, Black Pudding Croquette

### **Sea Bream**

Winter Vegetables, Cider Broth, Pesto

### **Orange Glazed Chicory**

Pickles, Fennel, Hazelnuts, Gremolata

## **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!

#### **Camembert Calvados**

This Normandy cheese is ripened before having the rind removed. Soaked in Calvados for 3 to 5 hours before being rolled in breadcrumb and biscuit crumb. This cheese is unpasteurised and non-vegetarian

#### **Vacherine Fribourgeois**

Made from Cattle grazing on the Swiss Mountains of Fribourg, soft and bouncy with a nutty flavour. This is an unpasteurised Cows Cheese

#### **Fourme D'Ambert**

Semi Hard French Blue Cheese. One of Frances oldest cheese's dating back to Roman times. Matured for up to 4 months, this unpasteurised Cows cheese is made from Raw Milk.

#### **Pear Panna Cotta**

Blue Cheese, Cider, Ginger Biscuits

#### **Chocolate Fondant**

Rhubarb Sorbet

#### **Coffee Parfait**

Hazelnuts

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

bookings@rubinokitchen.co.uk • 01621 855579