

Rubino

KITCHEN

February Menu – Menu changes first Wednesday of Every Month (6th March)

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

Wild Mushroom

Ciabatta, Egg, Hollandaise

Cockle Linguine

Chilli, Garlic, Wine

Ox Tongue and Cheek Terrine

Pickles, Beer Bread, Mustard

Veal

Loin, Sweetbread, Lentils, Cabbage, Bacon

Cod

Purple Broccoli, Romesco, Breaded Mussels, Almonds

Jerusalem Artichoke Risotto

Walnuts, Winter Truffles

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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!

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.

Grapefruit Panna Cotta

Thyme Shortbread, Lemon

Chocolate Stout Cake

Malted milk Ice Cream, Nut Crumb

Rhubarb & Yoghurt Parfait

Lemon Cream Profiterole, Ginger Biscuits

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579