

Rubino

KITCHEN

March Menu – Menu changes first Wednesday of Every Month (3rdth April)

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

Purple Sprouting Broccoli

Romesco, Breaded Goat Cheese, Almonds

Lobster and Prawn Ravioli

Tomato Beurre Blanc, Spinach

Confit and Smoked Duck Terrine

Pistachio, Capers, Olives, Rocket Pesto

Trio of Lamb to share

Shepherd's Pie, Loin, Wellington

Sea Bass

Samphire, Fennel, Saffron, Crisps

Leek Risotto

Pine Nuts, Truffle Vinaigrette, Homemade Ricotta

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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.

Basil Panna Cotta

Lemon, Ginger Biscuit

“Banoffee Pie”

Banana, Cream, Toffee Ice Cream

Chocolate & Hazelnut Parfait

Poached Orange, Cointreau Doughnut

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579