

# ***Rubino***

## **KITCHEN**

**April Menu – Menu changes first Wednesday of Every Month (1<sup>st</sup> May )**

### **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

### **Yogurt and Celery Tortelli**

Pickled Apple, Raisin, Walnuts

### **Pub Snacks**

Prawns, Whitebait, Haddock Scotch Egg, Jellied Eel

### **Wicks Manor Ham Hock**

Leek Risotto, Candied Hazelnuts, Homemade Ricotta

### **Duck**

Rosti, Carrots, Watercress Pesto

### **Cod and Scallop**

Cauliflower - Couscous, Salad, Caramelised

### **Gnocchi**

Beetroot, Goat Cheese, Hazelnuts

## **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!

#### **Tallegio**

Tallegio is one of the oldest soft cheeses. Named after the Val Tallegio Caves in Italy, it is traditionally washed in seawater once per week and matures between 6-10 weeks. It has a strong smell but the taste is relatively mild with some unusual fruity flavours.

#### **Cabra Al Romero**

A Spanish Hard Goat Cheese coated in Rosemary leaves. The Flavour of the Goat cheese is very mild, leaving the rosemary to perfume the cheese from the inside without being too overwhelming

#### **Yorkshire Blue**

As the name suggests, made in Yorkshire and made from 100% Yorkshire Cow's milk. The cheese is matured for 8 weeks giving the cheese a buttery, sweet and mild flavour.

#### **Cinnamon Panna Cotta**

Apple, Biscotti

#### **Caramelised Pineapple**

Tempura, Foam, Coconut Ice cream

#### **Chocolate Cheesecake**

Burnt Orange, Passionfruit Tuille

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

bookings@rubinokitchen.co.uk • 01621 855579