

# **Rubino**

## **KITCHEN**

**May Menu – Menu changes first Wednesday of Every Month (5<sup>th</sup> June )**

### **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

### **Tomato Panzanella**

Heritage Tomato, Ricotta, Croutons

### **Crab**

Pea Panna Cotta, Radish, Sea Herbs

### **Braised Beef Tortelli**

Charred Onions, Onion Consommé

### **Guinea Fowl**

Grilled Asparagus, Egg, Hollandaise, Mushrooms

### **Skate Wing**

Potato, Caper, Brown Shrimp, Butter Powder

### **Stinging Nettle Risotto**

Pecorino

## **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.

#### **La Bouse Wild Garlic Leaf**

Swiss soft cheese made from raw cow's milk, flavoured with wild garlic leaves. Very strong, fresh garlic taste but in a strong soft gooey cheese, neither flavour over powers the other. Not ideal first date cheese

#### **True Grit**

A mature Cheddar from Preston. Large crystals form during the scorching process of making this cheese, giving it the 'grit' like salty texture and taste.

#### **Mrs Bell Blue**

Sister cheese of its more infamous brother Yorkshire Blue. Paler in colour but just as creamy with a slightly more matured blue flavour taking it closer to a Roquefort

#### **Custard Tart**

Rhubarb Sorbet

#### **Baked Alaska**

Chocolate and Ginger Ice Cream

#### **Grilled Mango**

Mango Sorbet, Granola, Chilli Syrup

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

bookings@rubinokitchen.co.uk • 01621 855579