

Rubino

KITCHEN

June Menu – Menu changes first Wednesday of Every Month (3rd July)

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

Mushroom Arancini

Grilled Gem, Egg, Pesto Yogurt

Scallop

Parma Ham, Water Melon, Broadbean, Apple

Beef Carpaccio

Green Beans, Pepper, Hazelnuts, Pecorino

Wicks Manor Pork Chop

Ham Hock, Cabbage, Pearl Barley, Broth

Turbot

Calamari, Chick Peas, Chilli, Soy

Courgette Risotto

Ricotta, Pine Nuts, Flower

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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!

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

Aerated Mint Chocolate

Grilled Melon, Melon Sorbet

Strawberry Cheesecake

Chocolate and Balsamic, Basil

Honey Parfait

Bee Pollen, Honeycomb

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579