

Rubino

KITCHEN

August Menu – Menu changes first Wednesday of Every Month (4th September)

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 Gazpacho

Avocado Sorbet, Tomatoes

½ Rock Lobster Tail (£5 Supplement)

Spring Onion, Savoy, Carrots, Soy

Ham Hock and Chicken Terrine

Sweetcorn, Chimichurri

Beat Bush Farm Rump Steak

Pea Ricotta Agnolotti, Shallots, Lardons, Mushroom

Sea Bass

Couscous, Capers, Cured Lemon, Ratatouille

Celeriac and Celery Risotto

Summer Truffle, Pine Nuts

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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

White Chocolate Fondant (Please allow 15 minutes)

Bitter Cherries, Pistachio

Essex Honey, Roasted Fruit

Granola, Orange Ice Cream

Raspberry and Ginger Panna Cotta

Sorbet, Meringue

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579