

# **Rubino**

## **KITCHEN**

September Menu – Menu changes first Wednesday of Every Month (2<sup>nd</sup> October)

### **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

### **Watercress and Samphire Soup**

Breaded Egg, Herbs

### **Scallops**

Parma Ham, Puy Lentils, Shallots

### **Braised Beef Doughnuts**

Horseradish, Summer Truffles, Mushroom

### **Inworth Grange Partridge**

Leek Croquettes, Lardons, Girolles, Pearl Barley

### **Haddock**

Sweetcorn Risotto, Pepper, Basil, Curried Popcorn

### **Tagliatelle alle Verdure**

Dried Tomato, Courgettes, Beans, Mint, Crème Fraiche

## **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.

#### **Perl las Blue**

Welsh soft blue cheese

#### **Baron Bigod**

Suffolk soft cheese using raw organic cows milk

#### **Hereford Hop**

Hereford semi hard cheddar rolled in toasted hops

#### **Chocolate Parfait**

Orange Mousse

#### **Apple Tart Tatin**

Vanilla Ice Cream

#### **Paris Brest**

Choux, Hazelnuts, Almonds

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

bookings@rubinokitchen.co.uk • 01621 855579