

Rubino

KITCHEN

October Menu – Menu changes first Wednesday of Every Month (6th November)

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

Tenderstem Broccoli

Romesco, Wobbly Bottom Goat Cheese, Almonds

Dover Sole Ceviche

Corn, Fennel, Grapefruit, Popcorn

Inworth Grange Partridge Pie

Mushroom, Bacon, Mash

Wicks Manor Pork

Belly, Cheek, Black Pudding, Cabbage, Apple

Bream

Celeriac, Salsify, Salsa Verde, Capers

Jerusalem Artichoke Risotto

Pine Nuts, Autumn Truffles, Crisps

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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.

Gorgonzola Picante

Soft, sharp, aged Blue. Gorgonzola is an Italian town in Milan where they are said to have started making the cheese in the 12th Century. Pasterised cows milk

Wells Alpine

Made in the Alpine region of..... Norfolk. Similar in flavour to a Gruyere, sweet and nutty pasterised cows milk

Drun De Noix

Soft cheese traditionally made in the Loire region monasteries. The cheese is washed daily in a Walnut Liqueur. Nutty with a hint of alcohol made with raw cows milk

Cinnamon Rice Pudding

Red Wine Poached Pear, Honeycomb

Pear Upside Down Cake

Pear and Ginger Custard, Vanilla Ice Cream

‘Banoffee’

Toffee, Banana, Hazelnut, Almond, Chocolate

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579