

Rubino

KITCHEN

November Menu – Menu changes first Wednesday of Every Month (5th December)

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

Orange Glazed Chicory

Fennel Salad, Capers

Scallops

Quince, Serrano Ham, Squash

Osso Buco Milanese

Saffron Risotto, Gremolata

Rubino Cassoulet

Pheasant, Ham, Rabbit, Bacon and Maple Scones

Cod

Cauliflower, Grilled New Potato, Mussels

Kale and Goat Cheese Tortelli

Pine Nuts, Pesto

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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

Chocolate Fondant

Ginger Biscuit Ice Cream

Plum Tart

Almonds, Crème Fraiche Sorbet

Coffee Choux Bun

Salted Caramel

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579