

Rubino

KITCHEN

January Menu – Menu changes first Wednesday of Every Month (5th February)

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

Spinach Gnocchi

Beetroot, Sesame Seeds, Salad

Tikka Scallops

Cauliflower Bhaji, Pickled Raisin

Pâté De Campagne

Homemade Gherkins, Milk Loaf

Beatbush Farm Braised Brisket

Truffle and Parmesan Chips, Kale

Bream

Pinto Beans, Kohlrabi, Cream

Butternut Squash Risotto

Rocket, Blue Cheese

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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

English Forced Rhubarb

Panna Cotta, Pistachio

Custard Tart

Apricot Sorbet

Chocolate and Tia Maria Marquise

Coffee Ice cream

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579