

Rubino

KITCHEN

July and August 2020 – Menu usually changes Monthly

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

Roast Beetroot

Goat Cheese Marshmallows, Rocket Pesto

Pub Snacks

Prawn Cocktail, Haddock Scotch Egg, Whitebait, Jellied Eel

Braised Beef

Horseradish Risotto, Tomato, Basil

Guinea Fowl

Breaded Hens Egg, Green Beans, Hollandaise

Sea Bass

Mussels, Cider, Potato

Celery and Yogurt Tortelli

Walnuts, Grapes, Chicory

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Desserts

Strawberry Blancmange

White Chocolate, Balsamic, Basil

Lemon Tart

Blackcurrant Sorbet

Caramelised Pineapple

Tempura, Foam, Coconut Icecream

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!

Vacherine Fribourgeois

Swiss Semi soft cheese, made from raw cows milk. The milk is sourced from the Frimbourgeois breed of cow who graze on the Alpine grass.

Blue de Brebis

Similar to Roquefort, this south French cheese is made from Ewes milk. Salty with mild acidity

Golden Cenarth

A Rind washed soft cheese made in West Wales. Cows milk with a buttery flavour

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579