

Rubino

KITCHEN

September 2020 – Menu changing 7th 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

Grilled Plums

Ciabatta, Roquefort, Honey, Black Pepper

Crab

Cucumber Jelly, Spiced Fennel Salad

Cured Beef Carpaccio

Green Bean, Pepper hazelnut Salsa, Pecorino

Chicken Tortelli

Lardons, Giroles, Truffles

Sea Bream

Almond, Garlic, Grape, Broccoli, Shallot

Sweetcorn Risotto

Pepper, Basil, Balsamic

SAMPLE MENU – SUBJECT TO CHANGE

Desserts

Mango and Raspberry

Ice Cream Sandwich

Paris-Brest

Hazelnut, Almonds, Choux

Chocolate and Mint Delice

Melon Sorbet

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