

Rubino

KITCHEN

October 2020 – Menu changing 4th 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

Grilled Chicory

Gorgonzola, Walnuts, Fennel

Beetroot Cured Salmon

Pickled Cucumber, Onion, Calvados

'Cassoulet' Terrine

Spiced Butternut Squash Chutney

Jacobs Ladder

Hasselback Potatoes, Chimichurri

Lobster and Prawn Tagliatelle

Chilli, Garlic, Tomato, Basil

Jerusalem Artichoke Risotto

Crisps, English Truffles

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Desserts

Spiced Apple Eclair

Cream, Toffee, Chocolate

Fig Tart

Almonds, Blackberry Sorbet

Earl Grey and White Chocolate Panna Cotta

Raspberries, Hazelnuts

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