

Rubino

KITCHEN

October, November and December Menus

5nd October until 3rd 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

Jerusalem Artichoke Soup

Candied Hazelnuts, Truffle

Scallops (£7 Supplement)

Parma Ham, Lentils, Shallots

Lamb

Butternut Squash Tartlet

Pheasant Agnolotti

Girolles, Chard

Bream

Garlic, Almonds, Grape, Broccoli

Celeriac, Celery, Olive Risotto

Tempura Celery, Potato Crisps

SAMPLE MENU – SUBJECT TO CHANGE

Desserts

Blackberry Panna Cotta

Granola, Honeycomb

Baked Cheesecake

Caramelised Pear, Pear Sorbet

Chocolate Fondant

Orange, Baileys Ice cream

3rd November until 1st December

Beetroot Risotto

Pickles, Smoked Cheddar, Watercress

Arnold Bennet

Omelette, Smoked Haddock, Gruyere

Braised Beef Doughnut

Horseradish Cream, Ceps, Truffle

Duck Breast

Leg Croquette, Chicory, Orange

Roast Cod

Mussel Chowder, Spinach

Butternut Squash Tortelli

Amaretti Biscuit, Sage, Beurre Noisette

Custard Tart

Pear Sorbet

Coffee Blancmange

Toffee, Pecans

Apple Tart Tatin

Cheddar Cheese Ice Cream

1st December until 24th December

Butternut Squash Soup

Stilton, Pumpkin Seeds

Prawns Ravioli

Tomato Beurre Blanc

Turkey Terrine

Stuffing, Cranberry, Brioche

Jacobs Ladder

Hasselback, Chimichurri

Monkfish

Parma Ham, Spiced Lentils, Artichokes

Chestnut Risotto

Truffle Vinaigrette

Clementine Panna Cotta

Florentines

Pear Bakewell

Mincemeat, Yogurt Sorbet

Yule Log

Spiced Rum Cream

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