

# **Rubino**

**KITCHEN**

## **January Menu, Available until 29<sup>th</sup> January**

### **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

### **Tomato and Brie Tart**

Spinach and Basil Pesto

### **Smoked Haddock Risotto**

Black Pudding, Breaded Hens Egg

### **Pate de Campagne**

Pickled Cabbage

### **Braised Lamb Leg**

Pomme Puree, Spring Greens

### **Sea Bream**

Purple Sprouting Broccoli, Romesco, Almonds

### **Beetroot and Goat Cheese Tortelli**

Fenugreek, Pine Nuts

## **SAMPLE MENU – SUBJECT TO CHANGE**

### **Desserts**

#### **Treacle Tart**

Apple, Sorbet

#### **Rhubarb and Custard**

Brûlée, Ginger Ale

#### **Chocolate Choux Bun**

Caramel, 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 2<sup>nd</sup> 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