

Rubino

KITCHEN

1st June to 30th July Menu

2 Courses - £27

3 Courses - £35

4 Courses - £43

5 Courses - £51

£8 per course there after

Cold Starters

Panzanella

Heritage Tomato, Spring Onion, Bread

Colchester Crab

Cucumber Jelly, Avocado

Porchetta

Pickled Peach, Watercress, Chilli Oil

Hot Starters

Grilled Plums

Ciabatta, Roquefort, Honey, Black Pepper

Smoked Haddock Scotch Egg

Pea Puree, Pickled Raisin, Puffed Curried Rice

Veal Sweetbreads

Parmesan Risotto, Pine Nuts, Truffle Vinaigrette

Meat Main Course

Lamb Neck Tortelli

Courgette, Olives, Mint, Lemon

Guinea Fowl

Grilled Gem, Caesar, Anchovy Croquettes, Bacon

Fish Main Course

Cod

Green Beans, Pepper and Hazelnut Salsa, Gnocchi

Sea Bream

Confit Fennel, Butter Beans, Broad Beans, Gremolata

Vegetarian Main Course

Aubergine Caponata

Basil Pesto

Tagliatelle Primavera

Parmesan, Spring Vegetables, Sundried Tomatoes

All starters can be served as mains

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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

Desserts

Dark Chocolate Torte

Strawberry Sorbet

Raspberry Mille-Feuille

Crème Patisserie

Lemon Panna Cotta

Thyme Syrup, Shortbread

Pistachio Parfait

Pomegranate, Yogurt

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579

June Taster Menu

6 Courses - £59

Wine Flight available with Tasting Menu - £36

Panzanella

Heritage Tomato, Spring Onion, Bread

Smoked Haddock Scotch Egg

Pea Puree, Pickled Raisin, Puffed Curried Rice

Tagliatelle Primavera

Parmesan, Spring Vegetables, Sundried Tomatoes

Cod

Green Beans, Pepper and Hazelnut Salsa, Gnocchi

Guinea Fowl

Grilled Gem, Caesar, Anchovy Croquettes, Bacon

Dark Chocolate Torte

Strawberry Sorbet