

Rubino

KITCHEN

3rd August to 1st October Menu

2 Courses - £27

3 Courses - £35

4 Courses - £43

5 Courses - £51

£8 per course there after

Cold Starters

Grape Gazpacho

Almonds, Raddish, Apple

Gin Cured Salmon

Fennel, Orange, Crème Fraiche

Smoked Duck Terrine

Pistachio, Plum, Brioche

Hot Starters

Sweetcorn Risotto

Charred Corn, Pepper, Balsamic, Popcorn

Scallops (£7 Supplement)

Parma Ham, Watermelon, Broadbean, Apple

Lamb, Goat Cheese Croquette

Carrot, Pickled Cabbage

Meat Main Course

Sausage, Nduja Ragu

Fennel, Olives, Linguini

Featherblade

Hasselback Courgette, Chimichurri

Fish Main Course

Sea Bass

Almond, Garlic, Tomato, Cockles

Turbot

Tempura Scampi, Bacon, Pea, Potato

Vegetarian Main Course

Ricotta, Red Pesto Tortelli

Olive, Pine Nut, Basil

Giant Oyster Mushroom

Soy, Honey, Pearl Barley, Raisin

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 Fribourgeois 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

Raspberry and Cinnamon 'Feast'

Chocolate, Hazelnuts

Iced Nougat Parfait

Apricot Jelly, Pickled Apricots

Greek Yogurt Mousse

Lemon Curd, Honeycomb, Whiskey Syrup

Apple Terrine

Blackberry Sorbet, Walnut Granola

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579

August Taster Menu

6 Courses - £59

Wine Flight available with Tasting Menu - £36

Gin Cured Salmon

Fennel, Orange, Crème Fraiche

Sweetcorn Risotto

Charred Corn, Pepper, Balsamic, Popcorn

Ricotta, Red Pesto Tortelli

Olive, Pine Nut, Basil

Sea Bream

Almond, Garlic, Tomato, Cockles

Featherblade

Hasselback Courgette, Chimichurri

Iced Nougat Parfait

Apricot Jelly, Pickled Apricots