

Rubino

KITCHEN

April Menu – Menu changes first Wednesday of Every Month

SAMPLE MENU – SUBJECT TO CHANGE

Dinner 6pm - 9pm

2 Courses - £25

3 Courses - £30

4 Courses - £35

5 Courses - £40

Tasting Menu - £45

£5 per 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

Asparagus

Morels, Hollandaise, Mint

Scallops

Parma Ham, Apple, Pears

Wicks Manor Ham Hock

Leek Risotto, Candied Hazelnuts

Chateaubriand (For 2 to share £15 Supplement)

Burnt Shallots, Purple Sprouting Broccoli

Monkfish

Jerusalem Artichokes, Cockles, Grapefruit

Spinach and Ricotta Tortelli

Salsa Verde

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Desserts

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!

Winslade

A cross between Vacherin and Camembert, encircled in a spruce strip. Winslade is then matured until it is fully ripe, rich, soft and gooey. Made in Hampshire this is the sister cheese to the award winning Tunworth we have had here before.

Wells Alpine

Made from the milk of Brown Swiss cows, the semi-hard cheese takes 6 months to mature. Also known as Norfolk Alpine, even with the lack of mountains in the area one taste of this particular cheese transports you to the Alps. Gouda style.

Dorset Blue Vinny

An old Dorset recipe which had almost died out until Michael Davies revived it! This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.

Bananarama

Bruleé, Milkshake, Ice Cream, Walnut

Chocolate Fondant

Rhubarb and Star Anise Sorbet

“Key Lime Pie”

Lime Parfait, Lime Curd, Candied Peel

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579