

Rubino

KITCHEN

SAMPLE MENU – SUBJECT TO CHANGE

Drinks

Coffee From 'The Campervan Coffee Company'

Espresso	£2.00	£2.40
Cappuccino		£2.80
Latte		£2.80
Americano		£2.40

Artisan Tea from 'The Rare Company'

(each infusion makes 3 cups of tea)

English Breakfast, Lost Malawi		£2.80
Earl Grey		£2.80
Peppermint		£2.80
Green		£2.80

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Reds

Woolloomooloo, Shiraz, Australia, 2014 **7** **22**

Woolloomooloo is a suburb of Sydney associated with sheep farming. This Shiraz is rich and mellow with a hint of vanilla oak and spice. Very well balanced.

Piedra Negra, Malbec. Mendoza, Argentina, 2015 **9** **28**

This style of Malbec is intense, full bodied and smooth and very easy drinking in style. Grown in a harsh and extreme climate at the foot of the impressive Cordillera Mountains. A great accompaniment for red meats.

Pinot Noir, Calusari, Viile Timisului, Romania 2013 **6** **19**

Is there anything better than Pinot Noir! It's an incredibly fussy and temperamental grape and it only grows well in certain corners of the world, This Pinot Noir will be a revelation to any serious Pinot Noir drinker! With its cool climate, Romania is becoming a source for wines with great acidity & fresh fruit character. This style of wine is light enough to compliment rich fish dishes.

- Rubino Primitivo Salento IGT, Puglia, Italy, 2015** **25**
 Primitivo Rubino pleasantly reveals the skills of Wine Maker Luigi Rubino. Fruity aromas of red berries, cherries, blackberries, plums and blueberries. Full of soft tannins, we find all the characteristics of the grape Primitivo
- Valenciso Rioja Reserva, Spain, 2008** **49**
 Valenciso, created in 1998, is a collaboration between ex Bodegas Palacios Luis Valentin and Carmen Enciso. Guided by quality and integrity and a crystal clear vision, they seek to make classically structured, subtle and elegantly fine wines, 100% Tempranillo from low yielding old vines in the Rioja Alta. Winemaker Alicia Eyaralar uses exclusively French barriques, a third being new year.
- Chateau Hermitage Mazeyres, Pomerol, France 2012** **60**
 Pomerol is a much-respected red wine appellation in the Bordeaux region of south-western France. This family estate has been owned by the Souille Pedro family since 1852, the property is located west of its famous neighbour Chateau Le Pin. The vineyards total only 9.5 hectares in size and the average age of the vines is in excess of 35 years. The vineyards are planted with 80% Merlot and 20% Cabernet Franc grapes.
- Malbec Altepes, Single Vineyard, Enrique Foster, Medoza, Argentina 2014** **42**
 All grapes are hand harvested from a single vineyard at an elevation of 4101 ft above sea level where the soils are rich from the melting ice caps. The wine is aged for 12 months in French & American oak, and then stored in cellars for 12 months before release. Only one bottle is produced per vine. The colour is deep red with intense aromas and notes of pepper and red fruits.
- Pinotage, Douglas Green, South Africa, 2015** **23**
 This oak aged Pinotage is smooth in style with strawberry fruit flavours and hints of vanilla
- Merlot, Comte Paul Antonin, Vin de Pays, France, 2016** **24**
 This Merlot is very attractive, with a fruit driven style and juicy, plummy flavours
- Villa Schinosa, Primitivo, Puglia IGT, Italy, 2014** **32**
 A gorgeous red, intense with Blackberry style fruit flavours and hints of dark chocolate. The grape gets its name from the Italian meaning of 'first' as it is usually the first variety to ripen.
- Cabernet Sauvignon, Secret Cellars, Paso Robles, United States, 2015** **36**
 Aged in French and American oak for around 16 months, this is a dark, rich brooding red with flavours of blackcurrant, spice and notes of dark chocolate.
- Cotes du Rhone. Domaine La Guinrandy. France 2014** **30**
 The grapes for this wine are grown organically and not filtered prior to bottling, in order to preserve its unique characteristics. Smooth dark berry fruit flavours with hints of freshly ground black pepper, to be enjoyed with pasta and red meats.

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Bubbles

Domenico de Bertiol Prosecco di Valdobbiadene Spumante, Italy 6 30

A famous Prosecco used in world-renowned Harry's Bar, Venice, where the Bellini was invented. Tiny, pinpoint bubbles explode with green apple, pear and candied peel, all enveloped in a creamy mouthfeel.

Ferghettina, Franciacorta Melledi Brut, Italy 2011 48

This Franciacorta is a traditional sparkling wine in Italy that is used instead of Champagne on special occasions. Its unusual bottle style was chosen by Ferghettina because it was the shape of bottle that used to be used many years ago.

Whites

Chenin Blanc, Culemborg, Western Cape 2016 South Africa 6 20

Chenin Blanc is South Africa's most widely planted white grape variety. This example is just off dry with crisp, green apple style fruit flavours and is very easy drinking in style.

Sauvignon Blanc Weka, Ohau, New Zealand, 2016 9 28

Vibrant, zesty New Zealand Sauvignon Blanc with passion fruit and citrus flavours.

Grand Cape Chardonnay, South Africa, 2014 5 18

Unoaked and fresh with orange, citrus and tropical flavours, rounded off with honey and lemon zest. Utterly gluggable!

La Di Motte Pinot Grigio, Trentino, Italy, 2013 25

There is a reason why Pinot Grigio is so popular and taking the world by storm. Stone fruit, apple and floral on the nose. A delicate yet complex mouthful of blossom, refreshing minerality and attractive white fruit, building to fresh citrus acidity on the finish.

Paul Antonin Viognier, France, 2014 23

Viognier from the South of France is a wine lovers dream. Viognier ripen really easily and loves the sun, so it produces wonderfully fruity and fragrant wines. Vivacious peach, mango and apricots, complimented by delicate and flirtatious rose and honeysuckle. A luscious, rounded, and silky smooth body.

Colla Langhe Riesling, Poderi Colla, Piemonte, Italy, 2013 38

Riesling is without doubt the most misunderstood grape in the wine world. It can be sweet, however most examples are dry. A rare and stunning example with lime cordial, steely freshness and delicate floral notes. This isn't your ballsy Aussie or petrol-laden German Riesling – this is grown-up, powerful and refined

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Linar de Vides Albarino, Spain, 2013 **35**

Albariño is grown in the North-West and is adored by locals with fresh seafood, Made by no other than a Master of Wine, this is a showstopper. Pronounced peach, honeysuckle and stone fruits with a creamy mouthfeel. Sometimes exhibits a playful spritzzy ‘tang’ on the tongue.

Silga Verdejo, Rueda, Spain (Organic), 2014 **22**

A really bright, vibrant and fresh white wine. A great wine to start with due to its delicate but complex flavours, it will wake up the palate and leave a clean finish.

Vallet Freres Meursault, France, 2014 **65**

Tangy and full flavoured, this White Burgundy is pure opulence. Made from low-yielding vines (just 7 bunches of grapes per vine!) all the vitality of the vine is concentrated in this wine. The grapes are harvested by hand. Even the bottling relies solely on gravity rather than mechanical pumps.

Horsmonden Dry White, Davenport, Sussex, England, 2015 **38**

This dry white is an intriguing mix of five Organically farmed grape varieties, including the Bacchus grape, which are grown on the south facing vineyards in Horsmonden Kent. The wine is more like New Zealand Sauvignon in character with lifted elderflower aromas and flavours. Simply delicious.

Pouilly Fumé, Les Champs de Cris, Loire, France, 2015 **45**

This Sauvignon Blanc comes from a family producer, making fantastic Pouilly Fumé that is modern, vibrant and pure.

Roses

Pinot Grigio Rosato Col Di Sotto, Italy, 2016 **21**

A delicate Pinot Grigio rosé made by infusing the copper tinted grape on its skins for a few hours to obtain a subtle blush.

Terreo Malbec Rose, Comté Tolosan, France, 2014 **24**

This rosé captures the richness of the Malbec grape with hints of strawberry fruit flavours and a lovely crisp refreshing acidity.

To book your table, please email or call:

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