

# ***Rubino***

## **KITCHEN**

**Octoberber 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

### **Jerusalem Artichoke Soup**

Truffles, Hazelnuts

### **Salmon Ravioli**

Smoked and Fresh Salmon, Beurre Blanc

### **Ham Hock and Pheasant Terrine**

Beetroot Ketchup, Watercress

### **Beatbush Farm Braised Shin of Beef**

Pomme Puree, Pickled Mushrooms

### **Lobster Risotto**

Herb Risotto, Lobster Vinaigrette

### **Butternut Squash Tortelli**

Burnt Butter, Sage, Amaretti Biscuits

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

### **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 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!

#### **Baron Bigod**

Creamy, white bloomy-rind cheese and UK's only raw milk farmhouse Brie made by Jonathan and Dulcie Crickmore in Bungay, Suffolk. It is made from unpasteurized milk of red and white Montbeliarde cows that graze the lush marshes of Stow Fen. The cheese is ladled only by hand and aged for up to 8 weeks in a natural, cave-like environment.

#### **La Napoleon**

From the basque country, well renowned for sheeps milk cheeses. Matured for 15-18 months this cheese is made using unpasteurised Sheep's milk and only from Spring and Summer milkings to ensure all the maximum flavours of the terroir is retained in this wonderful cheese. It is aged for a minimum of 10 months before being released to the public

#### **. Fourme D'Ambert**

Fourme d'Ambert, from the Auvergne, is one of France's oldest cheeses and dates back to Roman times. A heavyweight French blue cheese with a supremely creamy texture with large rich blue cavities. It is made from raw cow's milk from the Auvergne region of France

#### **Pumpkin & Caramel Tart**

Spiced Pumpkin, Salted Caramel Ice Cream

#### **Bobbing For Apples**

Apple Parfait, Chocolate Apples, Apple Slices

#### **Honey Panna Cotta**

Roasted Figs, Orange Tuille

**To book your table, please email or call:**

bookings@rubinokitchen.co.uk • 01621 855579