

Rubino

KITCHEN

2 Courses - £25

3 Courses - £30

4 courses - £35

5 courses - £40

Unless stated

All starters can be served as mains

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Rubino Italian Soup

Ox-Tail Agnolitti, Tomato Consommé, Vegetables

Salmon Ceviche

Fennel, Orange, Cream Fraise

Parmesan and chive Risotto

24 month aged parmesan, chives, truffle vinaigrette

Layer Marney Lamb

Rack, Neck, Pomme Anna, Broccoli, Almonds

Days caught Fish and Scallop

Cauliflower – Radish salad, Couscous, Caramelised

Goat Cheese and Kale Tortelli

Pumpkin Seeds, Beurre Noisette

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!

Tunworth, apricot and cranberry chutney

Gruyere Alpage, Swiss Acacia Truffled honey

Bleu des Causse, apple, celery and walnut jelly

'Tea and Biscuits'

Earl Grey Crème Brûlée, Chocolate digestive milk shake, Jasmine Ice-cream, Ginger Biscuits and Oreo Mint Cookie

Chocolate Fondant

Parsnip Ice-cream, Gel and powder

Basil Panna Cotta

Tiptree Rhubarb, Pistachio Granola

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579