

Rubino

KITCHEN

January - February Menu

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Cold Starters

Cauliflower

Butterbean, Leek Garlic Dressing

Salmon Gravlax

Horseradish Crème Fraiche, Soda Bread

Chicken Liver Parfait Tart

Onion Marmalade, Grapes

Hot Starters

Parsnip Arancini

Black Olive Tapenade

Smoked Haddock Risotto

Leek, Poached Egg

Pigs Head Croquette

Sauce Gribiche, Apple

Meat Main Course

Venison Pappardelle

Wild Mushrooms, Truffle

Jacobs Ladder

Pont Neuf Potatoes, Chimichurri

Fish Main Course

Sea Bream

Root Vegetables, Vegetable Nage, Pesto, Pine Nuts

Cod

Fish Finger, Mussel Tartare Cream

Vegetarian Main Course

Roast Squash

Curried Spinach and Lentils, Ricotta

Spiced Aubergine

Flat Bread, Yogurt, Pistachio, Pomegranate

Desserts

Pineapple Tarte Tatin

Coconut Sorbet, Lime Jelly

'Tirami-choux'

Tia Maria Coffee Crème Patisserie, Mascarpone Sorbet

Chocolate Marquise

Chilli and Rosemary Hazelnuts, Chantilly

Lemon Tart

Honeycomb

Cheese

£12 Per Person

With our policy of sourcing the best ingredients to our menu, we have teamed up with the award winning Cheeseplate, Buntingford to provide our cheeses. Based in Hertfordshire, run by a Father and Daughter team, Toby & Hope personally select our monthly cheese board, reflecting the best English and continental cheese around. We hope you enjoy their choices.

All starters can be served as mains

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January Tasting Menu

6 Courses - £66

Wine Flight available with Tasting Menu - £36

Salmon Gravlax

Horseradish Crème Fraiche, Soda Bread

Parsnip Arancini

Black Olive Tapenade

Spiced Aubergine

Flat Bread, Yogurt, Pistachio, Pomegranate

Sea Bream

Root Vegetables, Vegetable Nage, Pesto, Pine Nuts

Venison Pappardelle

Wild Mushrooms, Truffle

'Tirami-choux'

Tia Maria Coffee Crème Patisserie, Mascarpone Sorbet