

Rubino

KITCHEN

March - April Menu

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Cold Starters

Beetroot

Goat Cheese Marshmallows, Seeds

Seabass Ceviche

Celery, Grapes, Walnuts, Apple

Spiced Sausage

Potato and Leek Soup, Sauerkraut

Hot Starters

Baked Gnocchi

Green Pesto

Breaded Monkfish Cheeks

Paprika Salt, Saffron Mayonnaise

Pork Belly

Spiced Slaw, Apple

Meat Main Course

Braised Lamb

Potato Fondant, Comte Gratin, Braxted Greens

Chicken

Mushroom and Marmite Pearl Barley Risotto, Pickled Mushrooms

Fish Main Course

Prawn Tagliatelle

Chilli, Garlic, Tomato

Skate Wing

Capers, Sautéed New Potato, Lemon Butter

Vegetarian Main Course

Leek Risotto

Ricotta, Candied Hazelnuts

Tunworth Croquette

Romesco, Broccoli, Almonds

All starters can be served as mains

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March Taster Menu

6 Courses - £66

Wine Flight available with Tasting Menu - £39

Beetroot

Goat Cheese Marshmallows, Seeds

Breaded Monkfish Cheeks

Paprika Salt, Saffron Mayonnaise

Leek Risotto

Ricotta, Candied Hazelnuts

Skate Wing

Capers, Sautéed New Potato, Lemon Butter

Braised Lamb

Potato Fondant, Comte Gratin, Braxted Greens

Honey Parfait

Bee Pollen, Honeycomb

Desserts

Banoffee Cheese Cake

Coffee Ice Cream

Honey Parfait

Bee Pollen, Honeycomb

Cinnamon Doughnuts

Chocolate Sauce, Ferrero Rocher Ice Cream

Yogurt Pannacotta

Pomegranate, Pistachio

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.