

# **Rubino**

## **KITCHEN**

January - February

2 Courses - £30    3 Courses - £39    4 Courses - £48

5 Courses - £57                    £9 per course there after

### **Starters**

#### **Cauliflower**

*Butterbean, Leek Garlic Dressing*

#### **Salmon Gravlax**

*Horseradish Crème Fraiche, Soda Bread*

#### **Smoked Haddock Risotto**

*Leek, Poached Egg*

#### **Prawn Tortelli**

*Tomato, Olive*

#### **Pigs Head Croquette**

*Sauce Gribiche, Apple*

### **Meat Main**

#### **Venison Pappardelle**

*Wild Mushrooms, Truffle*

#### **Guinea Fowl**

*Pont Neuf Potatoes, Chimichurri*

#### **Cod**

*Fish Finger, Mussel Tartare Cream*

#### **Roast Squash**

*Curried Spinach and Lentils, Ricotta*

#### **Spiced Aubergine**

*Flat Bread, Yogurt, Pistachio, Pomegranate*

### **Desserts**

#### **Earl Grey & White Chocolate Panna Cotta**

*Milk Foam, Jammie Dodger*

## **Chocolate and Coke Fondant**

*Lemon Sorbet*

## **Honey Parfait**

*Honeycomb, Bee Pollen*

## **Lemon Tart**

*Raspberry Sorbet*

## **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.

***Hereford Hop, Yorkshire Blue,  
Tunworth***

## **January Tasting Menu**

**6 Courses - £66**

**Wine Flight available with Tasting Menu - £39**

## **Cauliflower**

*Butterbean, Leek Garlic Dressing*

## **Pigs Head Croquette**

*Sauce Gribiche, Apple*

## **Roast Squash**

*Curried Spinach and Lentils, Ricotta*

## **Cod**

*Fish Finger, Mussel Tartare Cream*

## **Guinea Fowl**

*Pont Neuf Potatoes, Chimichurri*

## **Earl Grey & White Chocolate Panna Cotta**

*Milk Foam, Jammie Dodger*