

Rubino

KITCHEN

March April

May June

July August

a La Carte

March April

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Beetroot

Goats Cheese, Seeds

Spiced Sausage

Cold leek & Potato Soup, Sauerkraut

Baked Gnocchi

Green Pesto

Breaded Cod Goujons

Paprika Salt, Saffron Mayonnaise

Pork Belly

Spiced Slaw, Apple

Main Course

Braised Lamb

Potato Fondant, Comte Gratin,

Braxted Greens

Prawn Tagliatelle

Chilli, Garlic, Tomato

Seabass

Capers, Sautéed New Potato,

Leek Risotto

Ricotta, Candied Hazelnuts

Lemon Butter

Tunworth Croquette

Romesco, Broccoli, Almonds

April Tasting Menu

6 Courses - £66

Wine Flight available with Tasting Menu - £39

Tolleshunt Major Mushroom

Toast, Truffle Vinaigrette

Baked Gnocchi

Green Pesto

Leek Risotto

Ricotta, Candied Hazelnuts

Prawn Tagliatelle

Chilli, Garlic, Tomato

Pork Belly

Pork Cheek, Pommes Purée, Asian Slaw

Double Decker Torte

Raspberry Sorbet, Peanuts

Desserts

Banoffee Cheesecake

Coffee Ice Cream

Double Decker Torte

Raspberry Sorbet Peanuts, (Non Vegetarian)

Cinnamon Doughnuts

Kinder Bueno Ice Cream, Chocolate Sauce (Hazelnuts)

Yogurt Panna Cotta

Pistachio, Pomegranates (Non Vegetarian)

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.

Shropshire Blue, Wild Garlic La Bouse, Old Winchester

May June

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Panzanella

Heritage Tomato, Soused Onion, Bread

Crab Tart (£7 Supplement)

Avocado, Cucumber

Porchetta

Pickled Peach, Watercress, Chilli Oil

Grilled Plums

Roquefort, Honey, Pepper, Cibatta

Smoked Haddock Scotch Egg

Pea Puree, Pickled Raisin, Puffed Curried Rice

Main Course

Minute Steak

Salsa Verde, Chips

Duck Agnolotti

Peas a la Francois, Bacon

Salmon

Ratatouille, Pesto

Stinging Nettle Risotto

Onion Bhaji

Braxted Broccoli

Almonds, Garlic, Grapes, Potato

Desserts

Chocolate and Raspberry Torte

Mascarpone Sorbet

Apple Mille-Feuille

Cinnamon, Toffee

Lemon 4 Ways

Limoncello Sorbet, Lemon and Thyme Posset, Lemon Meringue Pie, Lemon Drizzle Cake

Piña Colada Parfait

Pineapple Foam, Rum Pineapple

Cheese

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July August

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3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Grape Gazpacho

Almonds, Radish, Apple

Aperol Cured Salmon

Fennel, Orange, Crème Fraiche

Beef Carpaccio

Green Beans, Pickled Tomatoes, Hazelnuts

Grilled Watermelon

Feta, Tabbouleh

Ham Hock Arancini

Pea Velouté, Truffle Oil

Main Course

Sausage and Nduja Ragu

Fennel, Pappadelle

Jerk Chicken

Leek Risotto, Crème Fraiche

Sea Bass

Almond, Garlic, Tomato, Mussel

Courgette Risotto

Ricotta Stuffed Flower

Tolleshunt Major Mushrooms

Gnocchi, Gorgonzola

Desserts

Raspberry and Cinnamon 'Feast'

Chocolate, Hazelnuts

Pistachio Panna Cotta

Yogurt Marshmallows, Pomegranate

Custard Tart

Rhubarb Sorbet

Apple Galette

Vanilla Ice Cream Almonds

(Please Allow 15 Minutes)

Cheese

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