

# ***Rubino***

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## **KITCHEN**

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**July August**

**a La Carte**

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**2 Courses - £30**

**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**

*£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.