

Rubino

KITCHEN

a La Carte

September October

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Tabbouleh

Yogurt, Pistachio, Pomegranate

Pickled Mackerel

Beetroot and Chilli Salad

Smoked Duck Terrine

Pear Chutney, Ciabatta

Stuffed Tomato

Peppernata, Capers, Pesto, Pine Nuts

Baked Scallops (£7 Supplement)

Leek Gratin, Pomme Puree, Parmesan

Main Course

Braised Beef

Horseradish Risotto, Sauce Vierge

Breaded Chicken

Tolleshunt Major Mushroom Tagliatelle, Truffle

Haddock

Fennel, Potato, Chorizo Cream, Dill

Butternut Squash Risotto

Blue Cheese, Rocket, Candied Pecans

Bubble and Squeak Croquette

Poached Egg, Hollandaise

Dessert Menu

Crème Caramel

Rum Poached Oranges

Yoghurt Pannacotta

Poached Pear, Feering Honey ,Honeycomb

Chocolate Orange Fondant

Vanilla Ice Cream

Baked Vanilla Cheesecake

Blackberry 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.

September Tasting Menu

6 Courses - £66

Wine Flight available with Tasting Menu - £39

Pickled Mackerel

Beetroot and Chilli Salad

Stuffed Tomato

Peppernata, Capers, Pesto, Pine Nuts

Bubble and Squeak Croquette

Poached Egg, Hollandaise

Haddock

Fennel, Potato, Chorizo Cream, Dill

Braised Beef

Horseradish Risotto, Sauce Vierge

Baked Vanilla Cheesecake

Blackberry Sorbet