

Rubino

KITCHEN

January and February Menu

Please see events Tab for all our events in January and February

Light Menu

2 Courses £22

3 Courses £26

Chicken Croquette, English Mustard Mayonnaise

Tolleshunt Major Mushrooms on Toast, Truffle Vinaigrette

Braxted Beetroot, Goats Cheese, Mixed Seeds

Mackerel Pate, Gherkin, Brioche

Celeriac, Celery, Green Olive Soup

Breaded Chicken, Chorizo and Bean Stew

Sausage Bolognese, Tagliatelle

Deep Fried Fish Pie Mac and Cheese

Salmon, Clam & Leek Risotto

Spiced Aubergine, Crème Fraiche, Pistachio, Pomegranate

New Potatoes £5

Braxted Mixed Vegetables £5

Mixed Leaf Salad £5

Rice Pudding, Poached Pear, Honeycomb

Crème Brûlée, Shortbread

Honey Parfait, Bee Pollen, Flowers

Sorbet and Ice Cream

Cheese, Chutney, Biscuits (£2 Supplement on Set Lunch)

All Starters can be served as Main Courses

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Both Menus can be mixed and matched (*Prices may vary*)

a La Carte

January February 2006

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Cauliflower

Confit Leek, Butter Bean, Garlic

Mosaic of Cured Salmon

Avocado, Chilli Crème Fraiche

Parsnip Arancini

Black Olive Tapenade

Prawn Ravioli

Tomato Beurre Blanc

Chicken Liver Parfait

Walnuts, Chutney, Brioche

Main Course

Venison Ragu

Wild Mushrooms, Pappardelle

Pork Belly and Fillet

Savoy, Mash, Apple

Cod Wrapped in Parma Ham

Mussel, Kidney Beans, Cider

Smoked Haddock

Risotto, Leek, Poached Egg

Roast Squash

Curried Lentils, Spinach, Ricotta

January Tasting Menu

6 Courses - £66

Wine Flight available with Tasting Menu - £39

Cauliflower

Confit Leek, Butter Bean, Garlic

Prawn Ravioli

Tomato Beurre Blanc

Squash Tortelli

Sage, Amoretti Biscuits, Taleggio

Smoked Haddock

Risotto, Leek, Poached Egg

Venison Ragu

Wild Mushrooms, Pappardelle

‘Tirami-choux’

Tia Maria Coffee Crème Patisserie, Mascarpone Sobert