

# Upcoming Events:

## Showcasing the January Tasting Menu

**Friday the 9th and 23rd**

Every month we showcase our Tasting Menu. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

### January Tasting Menu

#### **Cauliflower**

*Confit Leek, Butter Bean, Garlic*

#### **Prawn Ravioli**

*Tomato Beurre Blanc*

#### **Roast Squash**

Curried Lentils, Spinach, Ricotta

#### **Smoked Haddock**

*Risotto, Leek, Poached Egg*

#### **Venison Ragu**

*Wild Mushrooms, Pappardelle*

#### **‘Tiramì-choux’**

*Tia Maria Coffee Crème Patisserie, Mascarpone Sorbet*

## Afternoon Tea

**Saturday the 17<sup>th</sup> of January - £25pp**

Join us for afternoon tea at Rubino. Bookings taken from 12 until 5, Finger sandwiches, Scones and either Savory or Sweet treats.

### Afternoon Tea Menu

**£25pp**

#### **Selection of Finger Sandwiches**

*Ham, Tomato, Mustard*

*Coronation Chicken*

*Smoked Salmon, Cream Cheese*

*Egg Mayonnaise*

*Cucumber, Cream Cheese*

### **Plain and Fruit Scones**

*Clotted Cream and Tiptree Jam*

### **Sweet Treats and Cakes**

*Battenberg (n)*

*Carrot Cake*

*Millionaire Cheesecake*

*Iced Bakewell Cake (n)*

*Lemon Posset*

## **Showcasing the February Tasting Menu**

**Friday the 6th and 20th**

Every month we showcase our Tasting Menu. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

## **February Tasting Menu**

**Mosaic of Cured Salmon**

*Avocado, Chilli Crème Fraiche*

**Parsnip Arancini**

*Black Olive Tapenade*

**Spiced Aubergine**

*Crème Fraiche, Pistachio, Pomegranate*

**Cod Wrapped in Parma Ham**

*Mussel, Kidney Beans, Cider*

**Pork Belly and Fillet**

*Savoy, Mash, Apple*

**Lemon Tart**

*Honeycomb*

## **Valentines Day**

**Friday 13<sup>th</sup> and Saturday 14<sup>th</sup> February**

Join us for an evening of Sharing. £50pp.

## **Valentines Menu**

**£50pp**

**Glass of Fizz**

**Sharing Starters**

*Ham Hock and Chicken Terrine*

*Prawn and Chorizo Skewers*

*Mushroom Arancini*

*Smoked and Cured Salmon Tart*

*Cauliflower Bhaji*

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**Fillet Steak or Chateaubriand**

*Chips, Broccoli, Béarnaise*

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**½ Dressed Lobster**

*New Potato, Salad, Garlic Butter or Thermidor Sauce*

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**Sharing Desserts**

*Chocolate Fondant*

*Eton Mess*

*Honey Parfait*

**Mother's day**

**Sunday 15<sup>th</sup> March**

**3 Course set menu £35**

Join us to celebrate Mother's day with your loved ones. We will be taking bookings in sittings from 12-3 & 3.30- 6.30

**Mother's day**

**Sunday 15<sup>th</sup> March**

**3 Couse Set Menu: £35 Per person**

***Starter***

**Pork Belly**  
*Spiced Slaw, Apple*

**Chicken and Ham Terrine**  
*Mustard Mayonnaise, Salad*

**Mackerel Pate**  
*Gherkins, Brioche*

**Beetroot**  
*Goats cheese, seeds*

**Curried Parsnip Soup**  
*Crème Fraiche*

**Salmon Gravlax**  
*Potato Salad, Pickled Shallot*

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**Main Course**

**Roast:**

- **Sirloin of Beef**
- **Pork**
- **Nut Roast (Vegan)**

*All Served with Roast Potatoes, Creamed Leeks, Pickled Red Cabbage, Braxted Greens, Cauliflower Cheese*

**Or**

**Braised Lamb**

*Potato Fondant, Comte Gratin, Braxted Greens*

**Sea Bass**

*Sautéed Potato, Capers, Butter*

**Prawn Tagliatelle**

*Tomato, Chilli, Garlic*

**Tunworth Croquette**

*Romesco, Broccoli, Almonds*

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**Dessert**

**Banoffee Crème Brûlée**

*Shortbread*

**Sticky Toffee Pudding**

*Vanilla Ice Cream*

**Rice Pudding**

*Poached Plums, Honeycomb*

**Honey Parfait**

*Honeycomb, Bees Pollen*

**Selection of Cheese and Biscuits (£6 Supplement)**

*Chutney, Grapes, Celery*

