

# **Rubino**

## **KITCHEN**

### **a La Carte**

**July 2026**

**2 Courses - £26**

**3 Courses - £35**

**4 Courses - £44**

**5 Courses - £53**

**£9 per course there after**

Mosaic of Salmon, Nori, Avocado, Chili Crème Fraiche, Sesame Seeds

Prawns, Garlic Butter, Croutes

Stuffed Pepper, Onion Marmalade, Mozzarella, Pine Nuts, Pesto

Mackerel Pate, Gherkin, Brioche

Ham and Chicken Terrine, Compressed Cucumbers, Mustard Mayonnaise

Beetroot, Goats Cheese, Nuts, Seeds

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Louisiana Breaded Chicken, Fennel and Apple Coleslaw, Stilton

Sirloin, Chips, Hollandaise

Sea Bass, Romesco, Broccoli, Almonds

Prawn, Chilli, Garlic, Tomato, Tagliatelle

Spiced Aubergine, Crème Fraiche, Pistachio, Pomegranate

Sweetcorn Risotto, Curried Popcorn, Pepper, Balsamic, Basil

**Deep Fried Potato Cake Cubes, Parmesan, Rosemary £5**

**Braxted Mixed Vegetables £5**

**Heritage Tomato, Soused Onion Salad £5**

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Rice Pudding, Poached Plums, Honeycomb

Sticky Toffee Pudding, Vanilla Ice Cream

Honey Parfait, Honeycomb, Bee Pollen

Lemon Posset, Raspberry, Meringue

Yogurt Cake, Cold Custard, Pomegranate, Pistachio

Sorbet and Ice Cream

Cheese, Chutney, Biscuits

(£2 Supplement on Set Lunch)

## **July Tasting Menu**

**6 Courses - £39**

**Wine Flight available with Tasting Menu - £39**

### **Pea Panna Cotta**

*Reddish, Preserved Lemons, Pea Shoots*

### **Cured Beef**

*Marmite and Truffle Emulsion, Pickled Mushrooms*

### **Sweetcorn Risotto**

*Curried Popcorn, Pepper, Balsamic, Basil*

### **Prawn Escabeche**

*Carrot, Pepper, Olive Oil*

### **Pork Flamakin**

*Sauce Roja, Broccoli*

### **Celebration of Braeburn Apples**

*Cinnamon Sorbet, Toffee Pot, Tarte Tatin*