

# ***Rubino***

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## **KITCHEN**

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### **a La Carte**

**September 2026**

**2 Courses - £26**

**3 Courses - £35**

**4 Courses - £44**

**5 Courses - £53**

**£9 per course there after**

Chicken Terrine, Apricot, Raisin

Prawns, Garlic Butter, Croutes

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

Mackerel Pate, Gherkin, Brioche

Black Pudding and Apple Croquettes, Mustard Mayonnaise

Beetroot, Goats Cheese, Nuts, Seeds

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Breaded Chicken, Tagliatelle Arrabbiata

Short Rib, Pomme Purée, Chimichurri, Cucumber Salad

Sea Bass, Samphire, Capers, Potato, Butter

Salmon, Green Beans, Tomato, Olives, New Potato, Pesto

Aubergine Parmigiana

Spinach and Ricotta Tortelli, Olives, Sundried Tomatoes

**Triple cooked Chips £5**

**Braxted Mixed Vegetables £5**

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

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Rice Pudding, Poached Plums, Honeycomb

Vanilla Panna Cotta, Red Fruit Compote

Honey Parfait, Honeycomb, Bee Pollen

Crème Brûlée, Shortbread

Chocolate Fondant, Loganberry Sorbet

Sorbet and Ice Cream

2 Cheeses, Chutney, Biscuits (3 Cheeses +£5, 4 Cheeses +£8, 5 Cheeses +£11)

## **September Tasting Menu**

**6 Courses - £39**

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

### **Grape Gazpacho**

*Radish, Apple, Almonds*

### **Beetroot and Gin Cured Salmon**

*Gin and Tonic Caviar, Crème Fraiche*

### **Stuffed Tomato**

*Ratatouille, Couscous, Pesto*

### **Cod**

*Croque-monsieur, Braised Gem, Pea*

### **Lamb**

*Green Dukka, Spinach*

### **Strawberry Cheesecake**