

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!

Please ask to see the menu

Afternoon Tea

Saturday the 17th 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. Please ask to see a menu.

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!

Please ask to see the menu

Valentines Day

Friday 13th and Saturday 14th February

Join us for an evening of Sharing. £50pp. Please ask to see the menu

Mother's day

Sunday 15th 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

Not all ingredients are listed, if you have any allergies or intolerances please let us know

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

All Main Courses can be served as Starters

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

Not all ingredients are listed, if you have any allergies or intolerances please let us know

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