

SAMPLE MENU – SUBJECT TO CHANGE

Breakfast 9am - 11.30am

Full English Breakfast, Wicks Manor Sausages and Bacon, Grilled Tomato, Beans, Egg, Mushrooms, Toast								
	Large	£8.50	Small	£7.00				
Eggs Benedict Muffin, Wicks Manor Ham Hock, Poached Egg, Hollandaise								
	Large	£8.50	Small	£6.50				
French Toast, Crispy Bacon, Maple Syrup				£7.00				
Bubble and Squeak, Black Pudding, Poached Egg, Hollandaise				£7.00				
Omelette Arnold Bennett, Smoked Haddock, Cheese				£7.50				
Avocado, Scrambled Eggs, Toast				£6.50				
Yogurt and Homemade Granola, Honey				£4.50				
Toast and Tiptree Preserves				£2.00				

Lunch 12pm-3pm

Set Price Lunch

2 Courses and a Drink £18

3 Courses and a Drink £20

Drinks

Glass of Milk, Coke or Rio, Lemonade, Ginger beer	£1.50
Orange Juice, Apple Juice	£1.50
Bottled Still Water	£1.25
Bottles Sparkling Water	£1.85

Beer and Ale

Moretti Lager, Ale from the Maldon	Brewing Company	£3.50
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Wine

Woolloomooloo, Shiraz, Australia, 2014

125ml

Woolloomooloo is a suburb of Sydney associated with sheep farming. This Shiraz is rich and mellow with a hint of vanilla oak and spice. Very well balanced.

La Di Motte Pinot Grigio, Trentino, Italy, 2013

125ml

There is a reason why Pinot Grigio is so popular and taking the world by storm. Stone fruit, apple and floral on the nose. A delicate yet complex mouthful of blossom, refreshing minerality and attractive white fruit, building to fresh citrus acidity on the finish.

Lunch 12pm-3pm

Roast Beetroot, Goat Cheese, Hazelnuts, Salad			£7.00
Braised Ox Shin, Mustard Mayonnaise, Salad			£7.00
Maldon Salt Salmon Ceviche, Spring Onion, Fennel			£7.00
Carrot and Chestnut Soup			£6.00
Beef Ragu, Tagliatelle			£12.00
Merguez Lamb Sausages, Spiced Couscous			£12.00
Lobster, Prawn, Chilli, Garlic, Tomato, Lingu	uine	(£2 Supplement)	£14.00
Days Fish, Sprouts, Carrot, Celeriac, Bacon			£11.00
Squash Risotto, Rocket, Seeds			£9.00
Stuffed Peppers, Onion Marmalade, Mozzarella, Pine Nuts		£9.00	
Rice Pudding, Poached Plums, Honeycomb			£5.00
Apple Crumble, Pouring Cream			£5.00
Christmas Pudding Crème Brûlée			£5.00
Cheese Board and Biscuits	(£2 Su	pplement)	£8.00

To book your table, please email or call:

bookings@rubinokitchen.co.uk • 01621 855579