

# RUBEDO

SEASONAL FOOD + REAL WINE

February 8th

Focaccia 2.5 / Nocellara olives 3.5 / Salted almonds 3.5

Gnocco fritto and lardo di Colonnata 7.5

Jerusalem artichoke soup 6

Stracciatella, honey and walnuts on toast 8

Pink navel orange, salt cod and roscoff onion 8

Mussels, cider and alexanders 8

Pappardelle and duck ragù 15

Roast beetroot, lentils, cavolo nero and labneh 14

Grilled mackerel, winter tomatoes and monk's beard 16.5

Crispy pig cheek, split pea chicory and pickled chilli 17

Blood orange and bitter leaf salad 5

Neal's Yard cheese, chutney and oatcakes

Durrus / Lincolnshire Poacher / Innes Brick

6 each / 10 for two / 14 for three

Twice baked chocolate cake and crème fraîche 8

Poached rhubarb, meringue, cream and sherry almonds 7

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Please inform your waiter of any food allergies before ordering. Some of our egg and dairy products are unpasteurised. Game may contain shots. A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%

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