

## Welcome to Rendezvous Wine Bar

We order in the freshest seafood and ingredients for daily delivery from our local suppliers, including Kingfisher of Brixham, Gibbins butcher, Goosemoor Foodservice, and Richard's Greengrocer of Topsham.

All our meat, fish, and dairy produce is sourced as locally as possible from West Country farms and producers.

Therefore, our menu changes frequently and certain dishes may be limited in availability. Please note that a discretionary service charge of 10% will be added to the bill for groups of 5 or more. For information on the allergens contained in our dishes, please ask our staff.

**PLEASE ADVISE US OF ANY FOOD ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED.**

### Saturday 18<sup>th</sup> May Evening Menu

Don't miss our two course lunch offer for £30 available Monday – Saturday lunchtime for tables of max. 6 people

#### Nibbles

Bread board with butter, olive oil and balsamic £4.5

Olives or Nuts: salted cashews, pistachios, or smoked almonds £4

Mezze board with artichokes, tomatoes, soft cheese stuffed peppers, houmous, olives, bread, oil & balsamic £12

Charcuterie selection with pickles, olives, and fresh bread £13

Herb salted skin on fries with truffle mayonnaise £4 small / £5 large

#### Starter

Smoked duck breast with tapenade, chicory, figs, feta, and balsamic reduction £9

Roasted red pepper, plum tomato, basil, and red lentil soup with basil oil, and focaccia £9

Soy marinated beef fillet carpaccio, wasabi mayonnaise, shallot puree, pickled mushrooms, & crispy shallot £9

Lyme Bay scallops with cauliflower purée, black pudding bonbon, olive, & grape salsa, & sumac yoghurt £12

Goats cheese crottin with heritage tomatoes, almonds, puttanesca, and sourdough toast £9.5

#### Mains

Roast squash, sweet potato, red onion & smoked cheddar filo parcel with basil pesto & baby leaf salad £22

Confit duck leg with hogs pudding, fondant potato, roast carrot, red cabbage, smoked nuts, & ginger jus £28

Pan roast halibut with mussels, hasselback potatoes, courgette, fennel, asparagus, and bouillabaisse sauce £28

Pan fried stonebass fillet with potato kugel, leeks, cherry tomatoes, baby gem, and shrimp and caper butter £28

Corn-fed chicken supreme with truffle polenta, Roscoff onion, hispi cabbage, and wild mushroom sauce £28

8oz Dartmoor sirloin steak with chunky chips, baby leaves, roast plum tomato, and peppercorn sauce £31

Pumpkin and sage ravioli with wild mushrooms, cavolo nero, pinenuts, garlic butter, and parmesan £22

#### To Follow

Rhubarb fool with lemon curd, ginger biscuit, poached rhubarb, and white chocolate £9

Warm ginger sponge with butterscotch sauce, caramelised banana, and vanilla ice cream £9

Pistachio and chocolate frangipane with poached pear, pistachio ice cream, and crispy almonds £9

Dark chocolate marquise with salt caramel, caramelised apple, popcorn, and apple sorbet £9

White chocolate and rose crème brûlée with raspberries and hazelnuts £9

West Country cheeseboard with grapes, nuts, chutney, and crackers £12