

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 local butchers of Pinhoe, Forest Produce, 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 6 or more. For information on the allergens contained in our dishes, please ask our staff.

We reserve the right to charge £10 'cake-age' for occasional cakes brought from elsewhere and consumed on our premises.

Friday 20th October

Lunch Menu

Two courses for £17.90 available from dishes marked with * on Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

Starters

- Roast parsnip and apple soup with curry oil and fresh bread 6.50*
- Parma ham with Devon blue, basil, tapenade, sunblush tomatoes, and balsamic 7.90*
- Cider cured sea trout with cucumber and apple salsa and herb salad cream 7.90*
- Goats cheese mousse with beetroot purée, pickled carrots, and candied nuts 8.50
- Smoked haddock and Cornish Yarg arancini with watercress velouté 8.50
- Pan fried rolled lamb belly with tomato, olive and anchovy ragu 8.50

Mains

- Pumpkin and sage ravioli with fresh greens, rocket, basil pesto, and parmesan 14.90*
- Pan roast fillet of salmon with fondant potato, pak choi, fennel, and almond butter 16.50*
- Slow cooked pork belly with colcannon, black pudding, root vegetables, and cider sauce 16.50*
- 10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.90
- Roast Brixham cod with new potatoes, cabbage, pancetta, mussel and otter ale sauce 18.50
- Creedy Carver duck breast with blue cheese rösti, rainbow chard, leeks, and onion jus 19.90
- Wild mushroom, spinach and truffle risotto with watercress, lemon and parmesan 14.90
- Spiced lamb shank tagine with lemon cous-cous, pistachios, and Greek yogurt 17.50

Bar snacks / Side dishes

- Olives, cashews or pistachios 3.00
- Warm bread with a selection of oils and dips 3.90
- Mezze platter with marinated vegetables, houmous, olives, and fresh bread 7.90
- Charcuterie selection with pickles and fresh bread 9.50
- Seasonal vegetables or chunky chips 3.50

To follow

- Vanilla pannacotta with poached rhubarb 6.90*
- Honey and orange blossom cheesecake with blackberry ice cream 6.90*
- Olive oil and polenta cake with stewed plums and vanilla ice cream 6.90*
- Dark chocolate and passionfruit torte with passionfruit gel, and mango sorbet 6.90
- West Country cheese selection with fruit, nuts, chutney, and crackers 9.50
- Raspberry, honey, whiskey cream and oatmeal cranachan 6.90