

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.

Thursday 24th May

Evening Menu

Two courses for £18.90 available from dishes marked with * on Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

Starter

French onion soup with gruyere croutons 6.90*

Ham hock, caramelised onion and gruyere rarebit with piccalilli 7.90*

Tempura courgette flower with asparagus cream cheese and lemon aioli 7.90*

Cornish mackerel fillet with grilled baby gem, pickled fennel, and olive tapenade 7.90*

Lamb belly scrumpet with aubergine, parmesan, and anchovy mayonnaise 8.50

Tiger prawns tempura with chilli and ginger dipping sauce 8.50

Mains

Roast chicken supreme with potato and leek fricasee, black pudding, and cider sauce 17.90*

Baked Portobello mushroom with goat's cheese, red onion relish, herb crumb and balsamic 16.50*

Pan fried seabream with harissa potatoes, heritage tomatoes, fennel & lemon, caper & shrimp butter 17.90*

Roast Creedy Carver duck breast with sweet potato purée, chard, roast squash, and cherry jus 21.50

West Country lamb rump and shoulder with potato kugel, tenderstem, heritage carrots, and jus 21.50

10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.50

Spinach and ricotta ravioli with wild mushrooms, sugar snaps, garlic butter, and parmesan 16.50

Pan roast loin of cod with aubergine caponata, olives, buttered kale, and basil jus 19.90

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

Mezze platter with marinated vegetables, olives, houmous, and fresh bread 7.90

Warm bread with olive oil and balsamic 3.90

Seasonal vegetables or chunky chips 3.50

To follow

Iced lime parfait with berry coulis and a black pepper tuile 6.90*

Roast plum and orange pavlova with lime curd and passionfruit 6.90*

Dark chocolate, orange and passionfruit torte with mango sorbet 6.90*

West Country cheese selection with fruit, nuts, chutney, and crackers 9.50

Strawberry bavarois with hazelnuts and elderflower sorbet 6.90