

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.

Monday 16th July

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

- Carrot and coriander soup with curry oil and fresh bread 6.90*
- Grilled mackerel with pomegranate, cucumber, gooseberries, and almonds 7.90*
- Spiced pork belly with grilled peach, hazelnuts, feta, watercress and balsamic 7.90*
- Confit chicken and ham hock scrumpet with apple purée and piccalilli 8.50
- Lemon cured salmon with kimchi, wasabi mayonnaise, and crostini 7.90
- Roast beetroot and mozzarella salad with orange and pistachio 7.90

Mains

- Pan fried fillet of seabream with harissa potatoes, braised fennel, cashews, and curry velouté 17.90*
- Roast Portobello mushrooms with goats cheese, fig relish, olive crust, basil pesto and baby leaves 16.90*
- Pan roast chicken supreme with chorizo and olive kugel, curly kale, heritage tomatoes and guacamole 17.90*
- Whole Brixham plaice & scallop with fondant potatoes, broccoli, shrimp, lemon & caper butter 20.90
- 10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.50
- West Country rump of lamb with hogs pudding, mustard mash, garden peas, and herb jus 20.50
- Spinach and ricotta ravioli with wild mushrooms, spinach, garlic butter, and parmesan 16.90

Bar snacks / Side dishes

- Olives, cashews or pistachios 3.00
- Charcuterie selection with houmous, olives and fresh bread 9.50
- Warm bread with olive oil and balsamic 3.50
- Seasonal vegetables or chunky chips 3.50

To follow

- Yoghurt pannacotta with blueberry compote and honeycomb 6.90*
- Dark chocolate and passionfruit torte with coconut ice cream 6.90*
- West Country cheese selection with fruit, nuts, chutney, and crackers 9.50
- Baked chocolate and orange marquise with salt caramel ice cream 6.90
- Caramelized pineapple tart tatin with vanilla ice cream 6.90 (15 minutes)
- Banana cheesecake with honeycomb ice cream 6.90