

# 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 8 or more. For information on the allergens contained in our dishes, please ask our staff.

## Monday 24<sup>th</sup> July

### Lunch Menu

Two courses for £17.50 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

Gin cured salmon with lemon aioli, pickles, and crostini 7.90\*

Spiced sweet potato and carrot soup with fresh bread 5.90\*

Chicken liver and foie gras parfait with rhubarb purée, walnuts, and toast 7.90\*

Brixham crab mayonnaise with cherry tomatoes and chilled lemongrass consommé 8.90

Goats cheese fondant with apple, celery, gooseberries, and hazelnuts 7.90

Ham hock and chicken terrine with piccalilli and toasted ciabatta 7.90

### Mains

Pan roast fillet of seabream with harissa potatoes, peperonata, and basil oil 16.90\*

Roast aubergine stuffed with herbs, cherry tomatoes, artichokes, mozzarella and pesto 14.50\*

Slow cooked pork belly with champ mash, buttered kale, and Sharpham brie cream sauce 16.90\*

Creedy Carver duck breast with celeriac purée, carrots, tenderstem broccoli, and cherry jus 19.90

10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.90

Broadclyst lamb rump with fondant potato, grilled courgettes, shallots, and red wine jus 20.50

Pan roast Brixham cod with baked polenta, roasted cauliflower, and clam beurre blanc 17.90

Spinach and ricotta ravioli with parmesan, watercress, and tarragon butter 14.90

### Bar snacks / Side dishes

Olives, cashews or pistachios 2.50

Warm bread with a selection of oils and dips 3.90

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

Charcuterie selection with pickles and fresh bread 9.50

Seasonal vegetables or chunky chips 3.50

### To follow

Strawberry pannacotta with berry syrup and biscotti 6.90\*

Bitter chocolate and cherry torte with vanilla ice cream 6.90\*

Warm honey, fig and almond frangipane with ginger ice cream 6.90\*

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

Lemon and raspberry crème brûlée with shortbread 6.90

Pineapple tart tatin with blackberry ice cream 6.90