

Welcome to Rendezvous Wine Bar

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.

Tuesday 5th December

Lunch Menu

Two courses for £30 available from dishes marked with * on Monday – Saturday lunchtime for tables of max. 6 people

Nibbles

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

Bread board with butter, olive oil and balsamic £4.5

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

Roast portobello mushroom and truffle soup with garlic croutons and white truffle oil £9*

Grilled Cornish mackerel with feta, fig jam, butternut squash purée, rocket, and pine nuts £9*

Ham hock, Morteau sausage & mushroom terrine with celeriac remoulade, fresh apple & potato puff £9

Goats cheese crottin with romesco sauce, heritage tomato, poppy seed grissini, and herb salad £9

Smoked duck breast with blue cheese, fig, onion relish, candied nuts, radicchio, and balsamic £9.5

Pan seared Lyme Bay scallops with hogs pudding, pear purée, dill and hazelnut salsa £12

Mains

Spinach and ricotta ravioli with wild mushrooms, garlic butter, cavolo nero, pine nuts, and parmesan £22*

Roast salmon with crushed chermoula potatoes, Hispi cabbage, cauliflower purée, shrimp & caper butter £28*

Herb crusted Brixham cod with fondant potato, leeks, heritage tomato, asparagus, & harissa hollandaise £28

Rump of West Country lamb with cheese and onion kugel, spiced red cabbage, broccoli, and herb jus £31

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

Roast chicken supreme with black pudding, leek & truffle croquette, Roscoff onion, and cider sauce £28

Roast sweet potato, onion, red pepper, leek, and smoked cheddar filo parcel with basil pesto £22

To Follow

Vanilla and Grand Marnier crème caramel with roasted hazelnuts, and orange marmalade £9*

Dark chocolate and coconut torte with dacquoise, passionfruit sorbet, and cocoa nib crumb £9*

Chocolate sticky toffee pudding with butterscotch sauce and honeycomb ice cream £9

Caramelised pear tarte tatin with rum and raisin ice cream (15 mins) £9

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