

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 19th March Evening Menu

Two courses for £18.50 available from dishes marked with * on Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

Starter

Portobello mushroom and truffle soup with fresh bread 6.90*

Tiger prawn tempura with chilli and ginger dipping sauce 7.90*

Duck liver parfait with plum purée, pickled rhubarb, and toast 7.90*

Grilled Cornish mackerel with kimchi, charred baby gem, and roast garlic mayonnaise 8.50

Lamb shoulder croquette with sun blush tomatoes, watercress, and béarnaise 8.90

Goats cheese crottin with golden beetroot, balsamic and toasted nuts 7.90

Mains

Roast butternut squash, blue cheese and red onion crumble with fig relish 16.50*

Pan fried fillet of halibut with fondant potato, samphire, and brown shrimp butter 17.90*

Creedy Carver duck leg and smoked breast with cheddar kugel, rainbow chard, and game jus 17.90*

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

Broadclyst lamb rump and shoulder with truffle mash, kale, wild mushrooms, and lamb jus 20.50

Roast Brixham cod with a crab cake, poached egg, braised fennel, and tarragon aioli 18.50

Celeriac, mushroom, spinach and pecorino risotto with baby leaves and basil oil 16.50

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

Warm bread with olive oil and balsamic 3.90

Seasonal vegetables or chunky chips 3.50

To follow

Orange and plum cheesecake with mango sorbet 6.90*

Yogurt and vanilla pannacotta with raspberry jam 6.90*

Pecan, apple, rhubarb and berry crumble with clotted cream 6.90*

Dark chocolate and caramel brownie with salted caramel ice cream 6.90

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

Roast peaches with white chocolate frangipane, Italian meringue, and lemon ice cream 6.90