

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.

Wednesday 21st February Lunch Menu

Two courses for £17.90 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

Ham hock scrumpet with piccalilli and Dijon mayonnaise 7.90*

Roasted celeriac and cheddar soup with curry oil and fresh bread 6.90*

Salt and pepper channel squid with chilli and ginger dipping sauce 7.90*

Roast heritage carrot with marinated hulummi, carrot hummus, beetroot puree and dukkah 8.50

Smoked duck breast with figs, stilton, pickled shallot, balsamic and poached pear 8.50

Steamed river Exe mussels with onion, parsley and white wine cream 8.50

Mains

Pan roast skrei cod with harissa potatoes, bok choi, samphire and herb aioli 16.90*

Spinach and ricotta ravioli with truffle butter, wild mushrooms, asparagus, and parmesan 15.90*

Pork belly stuffed with apricots, mustard mash, black pudding, Romanesque and thyme jus 16.90*

Broadclyst lamb rump and hogs pudding with rösti potato, aubergine caponata, and herb jus 21.50

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

Whole Brixham plaice with roast salsify, baby leeks, and lemon & caper butter 18.50

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

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

Warm bread with olive oil and balsamic 3.90

Seasonal vegetables or chunky chips 3.50

To follow

Cherry and cardamom pannacotta with fresh berries 6.90*

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

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

Dark chocolate and winter berry brownie with vanilla ice cream 6.90

Maple and lemon cheesecake with blackberry ice cream 6.90

Banoffee tart with dark chocolate ice cream 6.90