

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.

Saturday 22nd September Evening Menu

Don't miss our two course deal for £18.90 available Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

Starter

Roast celeriac, thyme and smoked cheddar soup with fresh bread 6.90

Lemon cured salmon with kimchi, mustard mayonnaise, and toast 7.90

Serrano ham, cherry tomatoes, olives, mozzarella, and pesto salad 7.90

Goats cheese crottin with grapes, candied nuts, apple purée, celery, and walnut syrup 8.50

Grilled Cornish mackerel with apple and date purée, pickled kohlrabi, and pinenuts 8.50

Slow roast lamb belly with figs, aubergine purée, olives and tarragon dressing 8.90

Mains

Spinach and ricotta ravioli with wild mushrooms, garlic butter, baby leaves, and parmesan 18.90

Roast chicken supreme with cheese kugel, braised heritage carrots, kale & baby onion jus 18.90

Pan roast fillet salmon with sautéed potatoes, tenderstem, & shrimp, caper & lemon almondine 18.90

Roasted fillet of hake and scallop with fondant potato, asparagus, hazelnuts and beurre blanc 19.90

West Country lamb shank with lemon mash, local greens, spiced tagine sauce and pistachios 20.50

10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.50

Sweet potato, spinach, fig and smoked cheese filo parcel with fig relish 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

Rhubarb and vanilla bavaois with fresh berries 6.90

Chocolate and lime cheesecake with blackberry ice cream 6.90

Coconut meringue with Chantilly cream mango gel, and mango sorbet 6.90

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

Glazed chocolate and amaretto tiramisu with coffee ice cream 7.50

Chocolate and cherry torte with cherry sorbet 6.90