

## 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 16<sup>th</sup> December

#### Evening Menu

Don't miss our two course deal for £17.90 available Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

#### Starters

Roast cauliflower, white onion and cheddar soup with fresh bread 5.90

Gin cured salmon with fennel and cabbage remoulade, and salad cream 7.90

Parma ham, sunblushed tomatoes, artichoke & watercress salad with parmesan crisp 7.90

Seared Brixham scallops with shallot purée, chorizo, capers and pea shoots 10.90

Goats cheese crottin with beetroot, orange curd, walnuts, and ginger crumb 7.90

Crispy lamb scrumpet with Dijon mayonnaise, cherry tomatoes and basil 8.50

#### Mains

Pan roast salmon fillet with dill potatoes, fine beans and truffle hollandaise 17.90

Spinach and ricotta ravioli with mushrooms, rocket, garlic butter, and parmesan 15.50

Confit duck leg with tomato and bean cassoulet, pickled fennel and salsa verde 17.90

Roast chicken supreme with dauphinoise, black pudding, cabbage, pancetta, and cranberry jus 18.50

Olive crusted fillet of hake with crushed crab potatoes, samphire, and clam and saffron sauce 19.50

Sweet potato, spinach, and smoked cheddar filo parcel with red onion relish and pine nuts 15.90

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

#### Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

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

Warm bread with a selection of oils and dips 3.90

Seasonal vegetables or chunky chips 3.50

#### To follow

Dark chocolate and cherry torte with stem ginger ice cream 6.90

Baked lemon and ginger cheesecake with passionfruit gel and mango sorbet 6.90

Banana and rum sponge with salted caramel ice cream and banana macaron 6.90

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

Dark chocolate Brownie with Devon fudge ice cream (15mins) 7.50

Caramelized pear tart tatin with vanilla ice cream 6.90