

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 8 or more. For information on the allergens contained in our dishes, please ask our staff.

Thursday 22nd June

Evening Menu

Two courses for £17.50 available from dishes marked with * on Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

Starters

Cucumber and avocado gazpacho with fresh bread 5.90*

Ham hock terrine with baby gem, piccalilli, and toast 7.90*

Gin cured seatrout with apple, gooseberry and orange salad, and curry mayonnaise 7.90*

Peppered beef carpaccio with cornichon salsa and horseradish sour cream and pecorino 7.90

Tempura courgette flower stuffed with lemon cream cheese, and chilli ginger dressing 8.50

Smoked haddock scotch egg with asparagus and lemon aioli 8.50

Mains

Roast pork loin steak with figs, apple, spinach, hazelnuts and five spice dressing 16.90*

Pan roast salmon fillet with lemon mash, fine beans, and chorizo and caper dressing 16.90*

Breaded romero pepper stuffed with feta cheese, artichoke pesto, and baby leaf salad 14.90*

Broadclyst lamb rump with lyonnaise potato, sugar snap peas, chantenay carrots, & baby onion jus 20.50

Pan fried stonebass fillet with sautéed potatoes, samphire, broccoli, almonds, and lemon butter 18.50

Creedy Carver duck breast with hash brown, fennel, roast beetroot, and mushroom sauce 19.90

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

Gorgonzola and walnut stuffed gnocchi with roast salsify, parsley, and tarragon butter 14.90

Bar snacks / Side dishes

Olives, cashews or pistachios 2.50

Warm bread with a selection of oils and dips 3.90

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

Charcuterie selection with pickles and fresh bread 8.90

Seasonal vegetables or chunky chips 3.50

To follow

Mango iced parfait with passionfruit sorbet 6.90*

Coffee and Kahlua tiramisu with pistachio biscotti 6.90*

Roast peaches with pecan crumble, rhubarb purée and clotted cream 6.90*

West Country cheese selection with fruit, nuts, chutney, and crackers 8.90

Bitter chocolate mousse with strawberries and mint 6.90