

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.

Tuesday 23rd October Evening Menu

Two courses for £19.90 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

Citrus-cured salmon with lemon salad dressing, kimchi, and watercress 7.90*

Roast celeriac, local ceps, and smoked cheddar soup with fresh bread 6.90*

Slow braised lamb shoulder scrumpet with anchovy mayonnaise, piccalilli, and toast 7.90*

Goat cheese and red onion relish tartlet with candied walnuts and salsa verde 7.90

Grilled sardines on toast with pickled peppers, feta, chorizo and capers 8.90

Parma ham with Vulscombe goats curd, fig, balsamic onions, and rocket 8.50

Mains

Roast aubergine stuffed with herbs, mozzarella, cherry tomatoes, olives and pesto 16.90*

Pan roast Brixham hake with sautéed potatoes, almonds, fine beans, and harissa beurre blanc 17.90*

Crispy pork belly with black pudding, cheese and potato kugel, tenderstem, and cider sauce 17.90*

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

Rump of West Country lamb with cavolo nero, dauphinoise potato, baby carrots, and onion jus 21.90

Pesto stuffed gnocchi with local cep and truffle butter, romanesque, pinenuts, and parmesan 17.50

Whole Brixham plaice and clams with fondant potato, roasted leeks, and cep velouté 21.90

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Warm bread with olive oil, balsamic and houmous 3.50

Charcuterie selection with houmous and olives 9.50

Seasonal vegetables or chunky chips 3.50

To follow

Caramelized banana with date cake, honeycomb, and chocolate ice cream 6.90*

Rhubarb and cardamom pannacotta with spiced orange syrup and lemon sorbet 6.90*

Warm chocolate brownie with crushed macadamia nuts and vanilla ice cream 6.90

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

Apple and cinnamon tart tatin with rhubarb ice cream 7.50 (15 min)