

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 16th January Evening 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

Roast butternut squash soup with curry oil and fresh bread 6.90*

Steamed river Exe mussels with cider, chorizo, leeks and fresh ciabatta 7.90*

Smoked chicken terrine with pancetta crisp, Caesar dressing, baby gem and croutons 7.90*

Goats cheese crottin with beetroot and apple salsa, chicory, and beetroot reduction 7.90

Rolled lamb shoulder with marsala yoghurt, pesto, herb vinaigrette and smoked tomatoes 8.50

Grilled Cornish mackerel with rhubarb, apple, hazelnuts, ginger and star anise crème fraiche a 8.50

Mains

Spinach and ricotta ravioli with wild mushroom, tenderstem, basil pesto and parmesan 15.90*

Slow roast pork belly and loin with potato fondant, kale, black pudding and cider sauce 16.90*

Pan roast fillet of salmon with harissa potatoes, fine beans, samphire and shrimp and pancetta butter 16.90*

West Country beef feather blade and braised shin with mustard mash, root vegetables and truffle jus 21.50

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

Creedy Carver duck breast with shallot, chicory, celeriac purée, beetroot and ginger jus 20.50

Pan fried fillet of stonebass with rösti potato, roast cauliflower, tapenade, & basil oil 19.50

Roast sweet potato, feta cheese, red currant, spinach and pine nut filo parcel 16.50

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

Mezze platter with marinated vegetables, 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

Chocolate and caramel tart with coffee ice cream 6.90*

Lemon and vanilla crème brûlée with shortbread 6.90*

Warm almond and winter berry financier with ginger ice cream 6.90*

Warm ginger sponge with butterscotch sauce and vanilla ice cream 6.90

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