

# 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.

## Monday 25<sup>th</sup> September

### 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

#### Starters

Tiger prawn tempura with harissa mayonnaise 7.90\*

Sweet potato, red lentil and coconut soup with fresh bread 6.50\*

Chicken liver and foie gras parfait with tomato chutney and toast 7.90\*

Seared scallops with bok choi, tarragon, hazelnut and pancetta butter 10.90

Olive crusted goat cheese crottin with figs, beetroot salsa, and crostini 8.50

Deep fried lamb scrumpet with cucumber and mint yogurt 7.90

#### Mains

Roast pork Ribeye with celeriac purée, buttered kale and wild mushroom sauce 16.90\*

Pan roast fillet of seabass with crab arancini, fine beans, shrimp and almond butter 16.90\*

Pesto and pecorino stuffed gnocchi with garden peas, rocket, garlic butter, and parmesan 14.90\*

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

Roast Brixham cod wrapped in pancetta with lemon mash, bok choi, tapenade, and beurre blanc 18.50

Roast Creedy Carver duck breast with Toulouse sausage and white bean cassoulet 19.90

Caramelised onion, brie, spinach and cranberry filo parcel with artichoke pesto 14.90

West Country lamb rack with puy lentils, pancetta, carrots, leeks, and basil jus 22.50

#### Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Warm bread with a selection of oils and dips 3.90

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

Charcuterie selection with pickles and fresh bread 9.50

Seasonal vegetables or chunky chips 3.50

#### To follow

Lime and vanilla pannacotta with coconut biscotti 6.90\*

Caramelised lemon tart with raspberries and blackberry ice cream 6.90\*

Dark chocolate and coffee mousse with berries and honeycomb ice cream 6.90

Cherry and cardamom iced parfait with berry compote and meringue 6.90

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