

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.

Thursday 16th August Evening Menu

Two courses for £18.90 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

Vine tomato, courgette and basil soup with fresh bread 6.90*

Soy marinated beef carpaccio with sesame seeds, kimchi, and spring onions 7.90*

Orange and whisky cured salmon with beetroot and herb salad and orange dressing 7.90*

Herb goat's cheese with grilled courgette, cherry tomatoes, watercress and salsa verde 7.90

Smoked duck breast with fresh figs, chicory, hazelnuts, Roquefort, and balsamic 8.50

Grilled sardines with orange, raisin purée, pickled fennel, dukkah and onion jam 8.50

Mains

Spiced beef tagine with bulgur wheat salad, dill yogurt and toasted almonds 17.90*

Mediterranean vegetable and mozzarella filo parcel with baby leaf salad and basil pesto 16.90*

Pan fried fillet of seabream with fondant potato, fine beans, roast cauliflower, and cucumber verge oil 17.90*

Rump of Broadclyst lamb with creamed potatoes, black pudding, leeks, walnuts, and white wine cream 20.90

Pan roast fillet of hake and scallop with celeriac purée, roast baby vegetables, clams, and beurre blanc 22.50

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

Wild mushroom and truffle risotto with rainbow chard and parmesan 16.90

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with piccalilli, olives and fresh bread 9.50

Warm bread with olive oil and balsamic 3.50

Seasonal vegetables or chunky chips 3.50

To follow

Dark chocolate and amaretto marquise with chocolate syrup and pistachios 6.90*

Yogurt and coconut pannacotta with summer berry jam, and blackcurrant sorbet 6.90*

Dark chocolate, lime and cardamom fondant with blackberry ice cream (15min) 7.50

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

Warm sable Breton with strawberries, grapefruit, and clotted cream 6.90

Lemon and macadamia nut cheesecake with lemon sorbet 6.90