

# 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.

## Saturday 23<sup>rd</sup> June

### Evening Menu

Don't miss our two course deal for £18.90 available Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

### Starter

- Leek, potato and truffle soup with fresh bread and truffle oil 6.90
- Pork, pistachio, and apricot terrine with piccalilli and toasted soda bread 7.90
- Pickled heritage carrots with beetroot purée, marinated feta, houmous and dukka 7.90
- Pan seared scallops with spiced aubergine purée, beetroot salsa, and hazelnut crumb 10.50
- Brixham crab cakes with sundried tomatoes, and harissa & caper mayonnaise 8.50
- Smoked duck with watermelon, fried halloumi, watercress, balsamic, and mint 8.50

### Mains

- Slow roast pork belly with champ mash, tenderstem, hogs pudding, and cider sauce 17.90
- Creedy Carver duck breast and baby corn with celeriac purée, roast cauliflower, and cherry jus 20.50
- Beetroot and goat cheese gnocchi with wild mushroom, swiss chard, garlic butter, and parmesan 16.90
- Pan fried fillet of seabream with harissa potatoes, heritage tomatoes, and chorizo & caper dressing 17.90
- Broadclyst lamb rump and shoulder with dauphinoise potato, braised fennel, carrots, and herb jus 21.50
- Baked whole plaice with crab crushed jersey royals, samphire, brown shrimp and lemon butter 18.50
- 10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.50
- Roast butternut squash with beetroot, rocket, fig relish, and smoked cheddar crumb 16.90

### Bar snacks / Side dishes

- Olives, cashews or pistachios 3.00
- Charcuterie selection with houmous, olives and fresh bread 9.50
- Warm bread with olive oil and balsamic 3.50
- Seasonal vegetables or chunky chips 3.50

### To follow

- Orange and cardamom cream brulée with orange crumble 6.90
- Raspberry and chocolate pannacotta with crushed hazelnuts 6.90
- Roast peach and almond frangipane with vanilla ice cream 6.90
- West Country cheese selection with fruit, nuts, chutney, and crackers 9.50
- Lemon and vanilla cheesecake with orange syrup and ginger ice cream 7.50
- Dark chocolate mousse with honeycomb ice cream and honeycomb 6.90