

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. Please note that service is not included in our bill. We leave this to your discretion. All tips go to the staff.

Thursday 14th February 2019

VALENTINES EVENING MENU £49.50pp

Freshly baked breads with olive oil, balsamic and spiced dukkah

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Kohlrabi, pear and watercress velouté
Pork and smoked eel with kimchi mayonnaise
Potted shrimp crumpet with fermented kohlrabi

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Smoked duck breast with goat's curd, confit duck wontons, radicchio salad, and cherry balsamic
Brixham brill goujon and seared Lyme bay scallop with caper salsa, anchovy aioli, and grilled baby gem
Roast heritage carrots with feta, beetroot & horseradish, carrot houmous, puffed quinoa, & quail's egg

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Crispy pork belly with colcannon, black pudding croquette, parsnip and apple purée, and cider sauce
Pan roasted haddock with potato fondant, baby leeks, wild mushrooms, Exmouth mussels, crispy hen egg, & seaweed hollandaise
Broadclyst lamb rump & belly with hasselback potatoes, onion purée, baby courgettes, & smoked garlic butter
Salt baked butternut squash with onion & sesame chutney, smoked cheddar crumble, crispy cavolo nero, local herb salad, & toasted sesame seeds

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Passionfruit, vanilla and aniseed bavarois with mango sorbet
Double chocolate fondant with pistachio honeycomb and Devon fudge ice cream
Spiced poached pear with lavender shortbread, vanilla mascarpone, and blackberry compôte
West Country cheese selection

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Handmade truffles to finish