

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.

Wednesday 14th February 2018

VALENTINESEVENINGMENU £47.50pp

A glass of Sharpham Sparkling Blanc and canapés

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Ham hock and leek scrumpet with cauliflower pickle, herb aioli, and watercress
Smoked duck breast with chicory, figs, toasted hazelnuts, balsamic cherries, and chervil
Pan seared scallops with grilled baby gem, roast apple purée, chorizo and capers
Goats cheese pannacotta with beetroot, apple, walnuts, and spring onions

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Pinenut crusted hake fillet with rosti potato, poached egg, bok choy, samphire, and dill hollandaise
Slow roast pork belly with Puy lentils, pancetta, squash and ginger purée, roast carrots, and spiced jus
Roast cauliflower, leeks, and sautéed tenderstem broccoli with toasted almonds, feta, and salsa verde
Broadclyst lamb rump and braised shoulder with aubergine caponata, potato fondant, and herb jus

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Calvados roasted apple with pecan crumble, calvados cream, and pear sorbet
Dark chocolate and strawberry torte with strawberry and cream ice cream and tuile biscuit
White chocolate custard tart with raspberry curd, star anise, and clotted cream
West Country cheese selection with fruit, nuts, chutney, and crackers

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Petit fours