

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.

Friday 14th December Lunch Menu

Two courses for £19.90 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

Spiced root vegetable soup with curry oil and fresh bread 6.90*

Slow cooked beef shin scrumpet with dijon mustard mayonnaise 7.90*

Whisky cured salmon with orange, fennel, golden sultanas, onion jam, and crushed almonds 7.90*

Pan fried lamb shoulder with salsa verde purée, sun blushed tomatoes, and parmesan 8.50

Goats cheese fondant with onion marmalade, figs, candied nuts, and mulled wine syrup 7.90

Smoked haddock, clam and Cornish yarg fishcake with creamed leeks and lemon oil 8.50

Mains

Spinach and ricotta ravioli with basil pesto, rocket, parmesan and flaked almonds 16.90*

Crispy pork belly with hogs pudding, dauphinoise potato, red cabbage, and baby onion jus 17.90*

Pan fried fillet of seabream with fondant potato, sautéed broccoli, tapenade, chorizo and capers 17.90*

Pan fried cod and scallop with harissa potatoes, cauliflower and apple and hazelnut beurre blanc 21.90

Broadclyst lamb rump and shoulder with parmesan rösti, heritage carrots and mushroom sauce 22.50

Sweet potato, Smoked Applewood cheddar, spinach and red onion filo parcel with fig relish 17.90

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

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Warm bread with olive oil, balsamic and houmous 3.50

Charcuterie selection with houmous and olives 9.50

Seasonal vegetables or chunky chips 3.50

To follow

Warm chocolate brownie with berry compote and coffee ice cream 6.90*

Whiskey, caramel and blackberry cranachan with honey granola, and berries 6.90*

Spiced orange pannacotta with raspberry gel, raspberries, and crushed pistachios 6.90

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

Plum, pear and lavender crumble with vanilla ice cream 6.90