

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.

Wednesday 25th April

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

Portobello mushroom and truffle soup with fresh bread 6.90*

Parma ham with figs, chicory, Cornish yarg and apple balsamic 7.90*

Courgette, lemon, pea and feta arancini with basil mayonnaise 7.90*

Smoked mackerel paté with beetroot remoulade, lemon aioli and toast 7.90*

West Country beef carpaccio with artichokes, cornichon salsa, watercress and parmesan 8.50

Vodka cured chalk stream trout with herb salad cream, pickles and crostini 7.90

Mains

Pan fried gnocchi with wild mushroom, sprouting broccoli, rocket leaves and basil pesto 16.50*

Roast chicken supreme with black pudding, ham hock & onion kugel, bacon crumb, and tarragon jus 17.90*

Pan roast fillets of John Dory with lemon and chervil mash, samphire, and harissa & clam beurre blanc 17.90*

Broadclyst lamb rump with lamb shoulder colcannon, baby carrots, asparagus, kale pesto and jus 21.50

Pan fried seabream with sauté potatoes, fine beans, scallop, and lemon, caper, and herb butter 19.90

Goat's cheese and black olive with sautéed tenderstem, smoked almonds and olive tapenade 16.50

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

Creedy carver duck breast with dauphinoise potato, root vegetable puree, and ginger jus 20.50

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

Mezze platter with marinated vegetables, olives, houmous, and fresh bread 7.90

Warm bread with olive oil and balsamic 3.90

Seasonal vegetables or chunky chips 3.50

To follow

Apple, rhubarb and berry crumble with clotted cream 6.90*

Rhubarb & vanilla cheesecake with stem ginger ice cream 6.90*

Chocolate and strawberry torte with strawberry and cream ice cream 6.90

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

Dark chocolate, raspberry and hazelnut pannacotta 6.90