

# 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.

## Tuesday 22<sup>nd</sup> January Evening 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

Roast celeriac and truffle soup with fresh bread 6.90\*

Lamb belly scrumpet with cherry tomatoes, and anchovy mayonnaise 7.90\*

River Exe mussels steamed with onion, garlic, white wine, parsley, and cream 7.90\*

Smoked duck breast with goat's curd, liver parfait, charred orange, rhubarb and balsamic 8.90

Pan seared scallops with black pudding, apple chutney, and pear and star anise purée 10.50

Potted shrimp crumpet with fermented kohlrabi, sorrel, and spiced dukkah 8.50

### Mains

Pan fried seabream & clams with fondant potato, fine beans, & chorizo & caper dressing 17.90\*

Spinach and ricotta ravioli with black truffle butter, wild mushrooms, baby leaves, and parmesan 16.90\*

Roast chicken supreme with black pudding, confit chicken croquette, kale, and mushroom sauce 17.90\*

Roast butternut squash with goat's curd, onion & sesame jam, cheddar crumble, crispy kale, sesame oil 16.90

Rump of West Country lamb with dauphinoise potato, hogs pudding, heritage carrots, & rosemary jus 21.90

Roast Brixham hake & scallop with spiced confit potatoes, spinach, samphire, & lemon & shrimp butter 20.50

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

Blood orange and vanilla bavarois with mango sorbet 6.90\*

Dark chocolate pecan pie with white chocolate and honey comb ice cream 6.90\*

Double chocolate and banana fondant with salted caramel ice cream (15mins) 7.50

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

Caramelised pineapple tart tatin with vanilla bean ice cream (15mins) 6.90

Pistachio and orange frangipane with fig jam, and clotted cream 6.90