

## 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.

### Saturday 23<sup>rd</sup> September Lunch Menu

Two courses for £17.90 available from dishes marked with \* on Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

#### Starters

French onion soup with gruyere crouton 6.50\*

Chicken liver and foie grass parfait with tomato chutney and toast 7.90 \*

Spiced prawn, tomato, ginger, and chilli stew with aioli, and garlic toast 7.90\*

Olive crusted goat cheese crottin with figs, beetroot salsa, and crostini 8.50

Seared scallops with bok choi, tarragon, hazelnut and pancetta butter 10.90

#### Mains

- Pan roast fillet of seabream with crab arancini, fine beans, shrimp and almond butter 16.90\*
- Pesto and pecorino stuffed gnocchi with garden peas, rocket, garlic butter, and parmesan 14.90\*
- Roast pork Ribeye with bubble and squeak, black pudding, kale and wild mushroom sauce 16.90\*
- 10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.90
- Roast Creedy Carver duck breast with Toulouse sausage and white bean cassoulet 19.90
- Roast Brixham cod wrapped in pancetta with lemon mash, asparagus and taponade 18.50
- Westcountry rack of lamb with fondant potato, piperade, tenderstem and basil jus 22.50
- Caramelised onion, brie, spinach and cranberry filo parcel with artichoke pesto 14.90

#### Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Warm bread with a selection of oils and dips 3.90

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

Charcuterie selection with pickles and fresh bread 9.50

Seasonal vegetables or chunky chips 3.50

#### To follow

Lemon crème brulée with coconut and lime biscotti 6.90\*

Strawberry and banana pannacotta with coconut biscotti 6.90\*

Caramelised lemon tart with raspberries and blackberry ice cream 6.90\*

Dark chocolate and coffee mousse with berries and honeycomb ice cream 6.90

Cherry and cardamom iced parfait with berry compote and Italian meringue 6.90

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