

## 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 21<sup>st</sup> July Lunch 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

- Leek, potato, spinach and truffle soup with fresh bread 6.90\*
- Grilled mackerel with fennel, cucumber, gooseberries, and almonds 7.90\*
- Spiced pork belly with grilled peach, hazelnuts, feta, watercress and balsamic 7.90\*
- Confit chicken and ham hock scrumpet with apple purée and piccalilli 8.50
- Lemon cured salmon with kimchi, wasabi mayonnaise, and crostini 7.90
- Roast beetroot and mozzarella salad with orange and pistachios 7.90

#### Mains

- Roast chicken supreme with sautéed potatoes, heritage tomatoes, kale, & tarragon aioli 17.90\*
- Pan fried fillet of seabass with harissa potatoes, fine beans, and lemon, caper and almond butter 17.90\*
- Roast aubergine stuffed with herbs, cherry tomatoes, olives, goats cheese, pesto, and a dukkah crust 16.90\*
- 10oz West Country rump steak with chunky chips, baby leaf salad, and peppercorn sauce 21.50
- West Country rump of lamb with hogs pudding, mustard mash, garden peas, and herb jus 20.50
- Spinach and ricotta ravioli with wild mushrooms, spinach, garlic butter, and parmesan 16.90
- Whole Brixham plaice and scallop with chorizo kugel, peperonata, and beurre blanc 20.90

#### Bar snacks / Side dishes

- Olives, cashews or pistachios 3.00
- Charcuterie selection with houmous, olives and fresh bread 9.50
- Warm bread with olive oil and balsamic 3.50
- Seasonal vegetables or chunky chips 3.50

#### To follow

- Spiced orange iced parfait with citrus salsa and pistachio tuille 6.90\*
- Yoghurt pannacotta with summer berry compote and honeycomb 6.90\*
- Baked chocolate marquise with salt caramel ice cream and caramelized banana 7.50
- West Country cheese selection with fruit, nuts, chutney, and crackers 9.50
- Summer fruit crumble with spiced topping and ginger ice cream 6.90
- Passionfruit and vanilla cheesecake with mango sorbet 7.50