

# 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 18<sup>th</sup> November

### Evening Menu

Don't miss our two course deal for £17.90 available Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

#### Starters

Roast cauliflower, apple and smoked cheddar soup with fresh bread 6.50

Spiced circassian chicken rillettes with walnuts, paprika mayonnaise, and focaccia 7.90

Beetroot, lime, & gin cured salmon with pickled kolarabi, beetroot & carrot slaw & lemon mayonnaise 7.90

Woodbury pigeon breast with celeriac purée, hazelnut, wild mushrooms, and blackberries 9.50

Goats cheese crottin with apple and beetroot salsa, ginger crumb and balsamic 7.90

Breaded monkfish tails with baby leaves and chilli and ginger dressing 7.90

#### Mains

Pan roast salmon fillet with new potatoes, bok choy, cider and mussel sauce 17.50

Pesto stuffed gnocchi with wild mushrooms, rocket leaves, garlic butter, and parmesan 15.90

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

Crispy pork belly with mustard mash, wild mushroom, sprouting broccoli and five spice sauce 17.50

Rump of Broadclyst lamb and shoulder, truffle mash, heritage carrots, and thyme jus 21.50

Creedy Carver duck breast with spiced polenta, cauliflower purée, and cherry jus 19.90

Roast halibut with crab cake, roast cauliflower, leeks, lemon and shrimp butter 18.50

#### Bar snacks / Side dishes

Olives, cashews or pistachios 3.00

Charcuterie selection with pickles and fresh bread 9.50

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

Warm bread with a selection of oils and dips 3.90

Seasonal vegetables or chunky chips 3.50

#### To follow

White chocolate and coffee tiramisu with honeycomb 6.90

Roast plum and almond frangipane with ginger ice cream 6.90

Dark chocolate mousse with a passionfruit truffle and pecan crumble 6.90

Peanut butter cheesecake, caramelized banana, rum and chocolate macaroon 7.90

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

Strawberry and milk chocolate gateaux with berry coulis 6.90