

# 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.

## Monday 22<sup>nd</sup> October Lunch 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

Citrus-cured salmon with lemon aioli and kimchi 7.90\*

Roast celeriac, local ceps, and smoked cheddar soup with fresh bread 6.90\*

Ham hock and smoked chicken terrine with anchovy mayonnaise, piccalilli, and toast 7.90\*

Buffalo mozzarella with charred leeks & courgette, tomato concasse, red onion & tarragon dressing 7.90

Pan seared Lyme Bay scallops with hogs pudding, apple purée, chorizo, and capers 10.50

Smoked duck breast with watercress, fig, balsamic onions, feta, and honey granola 8.50

### Mains

Crispy pork belly with black pudding, parsnip mash, tenderstem, and cider sauce 17.90\*

Roast aubergine stuffed with herbs, mozzarella, cherry tomatoes, olives and pesto 16.90\*

Pan roast Brixham hake with sautéed potatoes, almonds, bok choi, and harissa beurre blanc 17.90\*

Rump of West Country lamb with cavolo nero, dauphinoise potato, baby carrots, and onion jus 21.90

Pan fried seabream fillet and seared scallop with fondant potato, roasted leeks, and cep velouté 21.90

Pesto stuffed gnocchi with local cep and truffle butter, romanesque, pinenuts, and parmesan 17.50

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

### 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

Caramelized banana with date cake, honeycomb, and chocolate ice cream 6.90\*

Rhubarb and cardamom pannacotta with spiced orange syrup and lemon sorbet 6.90\*

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

Apple and cinnamon tart tatin with rhubarb ice cream 7.50 (15min)

Warm chocolate and cherry brownie with vanilla ice cream 6.90