

## 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> February Evening Menu

Don't miss our two course deal for £19.90 available Monday – Saturday lunchtime and Monday – Thursday early evening 6.30 – 7.30pm for tables of max. 8 people

#### Starter

Tiger prawn tempura with lemon and paprika mayonnaise 7.90

Spiced butternut squash soup with crème fraîche and fresh ciabatta 6.90

Smoked chicken, ham hock, and leek terrine with apple, frisée salad, and fried quails egg 7.90

Pan roasted spiced monkfish tails with cucumber, courgette, curried mayonnaise and cashews 8.50

Coppa (cured pork) with marinated feta, figs, grapes, toasted hazelnuts and cherry balsamic 8.50

Goat's cheese fondant with pickled beetroot, radicchio, blood orange and dukkah 8.50

#### Mains

Pan roast salmon fillet with curried arancini, saffron fennel, kohlrabi fondant and beurre blanc 18.90

Pan roast loin of pork with cheddar kugel, hogs pudding, seasonal vegetables, and cider sauce 18.90

Pan fried seabream fillet & scallop with hasselback potatoes, roast cauliflower, shrimp & caper butter 20.90

Spinach and ricotta ravioli with wild mushrooms, smoked garlic butter, mixed leaf salad, & parmesan 16.90

Roast butternut squash, smoked cheddar, red onion and spinach filo parcel with salsa verde 17.90

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

Creedy Carver duck breast with dauphinoise potato, aubergine caponata, and herb jus 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

Rhubarb, plum and berry crumble with clotted cream 6.90

Rum and lime cheesecake with lime granita and granola 6.90

Sticky toffee pudding with butterscotch sauce and vanilla ice cream 6.90

Chocolate and coconut torte with caramelised banana and banana ice cream 7.50

West Country cheese selection with fruit, nuts, chutney, and crackers 6.90

Vanilla pannacotta with poached pineapple and passionfruit curd 6.90