

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.

Tuesday 20th November

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

Leek, potato, fennel and watercress soup with truffle oil and fresh bread 6.90*

Ham hock, chicken and smoked cheddar rarebit tart with quail's egg and picalilli 7.90*

Whisky cured salmon with orange, fennel, raisin purée, onion jam, and crushed almonds 7.90*

Smoked duck breast with confit duck wontons, pickled rhubarb, goats curd, and orange balsamic 8.90

Honey roast heritage carrots with crispy duck egg, pickled mushrooms, toasted seeds, and feta 8.50

Grilled Cornish mackerel with beetroot, kohlrabi, pear puree, hazelnuts and watercress oil 8.50

Mains

Pan roast skate wing with paprika and fennel seed kugel, chorizo, and cider cream sauce 17.90*

Pesto stuffed gnocchi with caper butter, roast cauliflower, pinenuts, rocket, and parmesan 16.90*

Local honey roast pork sausages with colcannon potato, kale, tenderstem, and baby onion jus 16.90*

West Country lamb rump and braised shoulder with fondant potato, swiss chard, and mushroom sauce 22.50

Roast sweet potato, beetroot, spinach, red onion and smoked cheddar filo parcel with basil pesto 17.50

Whole Brixham plaice & scallop with sautéed new potatoes, broccoli, & harissa beurre blanc 22.90

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 salsa verde 3.50

Charcuterie selection with salsa verde and olives 9.50

Seasonal vegetables or chunky chips 3.50

To follow

Chocolate and lime cheesecake with ginger ice cream 6.90*

Passionfruit and tarragon bavarois with passionfruit jelly 6.90*

Glazed lemon tart with clotted cream, meringue, and berries 6.90*

Roasted plums with pecan crumble, plum purée, and blackberry ice cream 6.90

Dark chocolate and coffee fondant with salted caramel ice cream (15mins) 7.90

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