

# 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 butcher, Goosemoor Foodservice, 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 5 or more. For information on the allergens contained in our dishes, please ask our staff.

**PLEASE ADVISE US OF ANY FOOD ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED.**

## Thursday 25<sup>th</sup> April

### Lunch Menu

Two courses for £30 available from dishes marked with \* on Monday – Saturday lunchtime for tables of max. 6 people

#### Nibbles

Bread board with butter, olive oil and balsamic £4.5

Olives or Nuts: salted cashews, pistachios, or smoked almonds £4

Mezze board with artichokes, tomatoes, soft cheese stuffed peppers, houmous, olives, bread, oil & balsamic £12

Charcuterie selection with pickles, olives, and fresh bread £13

Herb salted skin on fries with truffle mayonnaise £4 small / £5 large

#### Starter

Slow cooked lamb belly with romesco sauce, grilled courgette, fried halloumi, and kimchi £9\*

Roast cauliflower, caramelised onion & cheddar soup with cheddar croutons, and thyme oil £9\*

Lyme Bay scallops with cauliflower purée, black pudding bonbon, olive and grape salsa, & sumac yoghurt £12

Confit chicken and chorizo scrumpet with black olive tapenade, roast cherry tomatoes, and garlic aioli £9.5

Beetroot cured salmon with crispy quail's egg, asparagus, wild garlic emulsion, feta, and almonds £9.5

Crispy hen egg on a smoked cheddar sourdough rarebit with cornichon salsa, and Dijon aioli £9.5

#### Mains

Pumpkin and sage ravioli with butternut squash, cavolo nero, pinenuts, garlic butter, and parmesan £22\*

Roast pork rib eye with potato kugel, heritage carrots, creamed cabbage and pancetta, and cider jus £28\*

Stonebass fillet with lemon & herb potatoes, roast leeks, baby tomatoes, baby gem, shrimp & caper butter £28

8oz Dartmoor sirloin steak with chunky chips, baby leaves, roast plum tomato, and peppercorn sauce £31

Pan roast Brixham hake with fondant potato, roscoff onion, asparagus, café de Paris hollandaise £28

Westcountry rump of lamb with truffle potato gratin, hispi cabbage, caponata, & sauce Robert £31

Goats cheese, black truffle and wild mushroom risotto with basil pesto, hazelnuts, and rocket £22

#### To Follow

Caramelised banana tart tatin with Cornish salt caramel ice cream (15 mins) £9\*

Dark chocolate marquise with salt caramel, caramelized apple, popcorn, and apple sorbet £9\*

Pistachio & chocolate frangipane with poached pear, lemon & tonka bean crème fraîche, & crispy almonds £9

Choux au craquelin with praline cream, fresh strawberries, hazelnuts, and chocolate cremeux £9

Rhubarb fool with lemon curd, meringue, poached rhubarb, and white chocolate £9

West Country cheeseboard with grapes, nuts, chutney, and crackers £12