

Welcome to Rendezvous Wine Bar

We order in the freshest seafood and ingredients for daily delivery from our local suppliers, including Kingfisher of Brixham, Fordmore Farm butchers of Cullompton, Gibbins Butcher, Forest Produce, Goosemoor, & Richard's Greengrocer of Topsham. All our meat, fish, and dairy produce is sourced as locally as possible from West Country farms and producers. We operate a daily changing menu, so some dishes may be limited or subject to slight alterations depending on availability from our suppliers.

A discretionary gratuity of 10% will be added to the bill on the night. All tips go to the staff.

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.

ST VALENTINE'S EVENING MENU £60pp

Tuesday 14th February 2024

Canapé selection

Smoked mackerel scotch quails egg

Warm gruyere gougere with Dijon mustard aioli

Hoisin duck, cucumber and sesame wonton

(vegetarian alternative available)

Starter

Tapenade crusted lamb belly with crispy olives, chorizo jam, roast tomato, and garlic mayonnaise
Maple glazed fig and Vulscombe goats cheese polenta with roasted grapes, walnuts, and tarragon reduction

Pan roast pigeon breast with black pudding, celeriac purée, salsify, blackberries, and pigeon jus

Seared scallops with crushed peas, grilled leeks, wasabi cream, and pea shoots

Main

Wild seabass fillet with Lyonnaise potato, fried mussels, samphire, baby gem, and Café de Paris hollandaise

Fordmore pork belly and tenderloin with colcannon cake, hispi cabbage, squash purée, and boscaiola sauce

Dartmoor beef sirloin & beef ragu with potato and brie gratin, Roscoff onion, heritage carrots, & rosemary jus

Feta & herb stuffed romano pepper with aubergine & tomato caponata, salsa verde, rocket, & pickled shallots

Dessert

Caramelised banana tart tatin with salted caramel ice cream

Dark chocolate fondant with red wine poached cherries, and amaretto ice cream

Blood orange delice with poached rhubarb, honeycomb, and blood orange sorbet

West Country cheese selection with grapes, fig relish, candied nuts, and crackers