

## 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, Dart Fresh, & 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.

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

### Saturday 22<sup>nd</sup> January

#### Evening Menu

Don't miss our two course lunch offer for £24 available Monday – Saturday lunchtime for tables of max. 6 people

#### Nibbles

Olives or pistachios £3

Bread board with butter, olive oil and balsamic £3

Mezze board with Provencal marinated vegetables, houmous, olives, bread, oil and balsamic £10

Charcuterie selection with pickles olives, and fresh bread £10

Herb salted skin on fries with truffle mayonnaise £4

#### Starter

Celeriac, apple and horseradish soup with curry oil and fresh bread £7

Smoked salmon & prawn fishcake with chipotle mayonnaise, olive, & pickled shallot £8

Feta, chervil, lemon and hazelnut arancini with courgette purée, feta, and rocket leaves £8

Cornish mackerel with Toulouse sausage on a crumpet with black cherry jam, tarragon, and pistachio £8.5

Seared teriyaki scallops with root vegetable purée, hogs pudding, and apple grape salsa £11

Smoked duck breast with watercress, roast figs, halloumi, walnuts, and spiced maple £8.5

#### Mains

Roast chicken supreme with black pudding, mustard mash, Roscoff onion, and mushroom sauce £23

Spinach and ricotta ravioli with wild mushrooms, cavolo nero, garlic butter, parmesan, and pinenuts £19

Pan fried seabream with hasselback, peperonata, local broccoli, madras cauliflower, & brown shrimp butter £22

Roast lamb rump and shoulder with Dauphinoise potato, celeriac purée, baby courgette, salsify, and lamb jus £28

Spiced root vegetable hash with sprouting broccoli, crispy duck egg, carrots, spiced dukkha, and hollandaise £19

Pan roast Skrei cod with saffron potato terrine, roast leeks, mushrooms, and mustard and caper sauce £25

10oz Dartmoor ribeye steak with chunky chips, baby leaves, vine tomato, and peppercorn sauce £28.5

#### To follow

Blood orange delice with fruit salad, blood orange gel and sorbet £8

Vanilla pannacotta with poached rhubarb, rhubarb puree, and cinnamon shortbread £8

Baked dark chocolate fondant with raspberries, honeycomb, and coffee ice cream (15 mins) £8

Warm banana bread with butterscotch sauce, caramelized banana, and vanilla ice cream £8

Bitter chocolate pavé with poached cherries, hazelnut praline and cherry sorbet £8

West Country cheeseboard with grapes, nuts, chutney, and crackers £10