

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, 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.

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

We reserve the right to charge £10 'cake-age' for occasional cakes brought from elsewhere and consumed on our premises.

Thursday 17th December Evening Menu

Two courses for £22 available from dishes marked with * on Monday – Saturday lunchtime and Monday – Thursday early evening 6pm – 7pm for tables of max. 6 people

Starter

Curried roast celeriac and apple soup with toasted dukkah, curry oil, and fresh bread 6.90*

Parma ham with celeriac remoulade, goats curd, candied walnuts, raisins, and mustard dressing 8.50*

Smoked salmon and Brixham crab salad with sumac, fennel, fried croutons, passionfruit gel, and tarragon oil 8.50*

Smoked duck breast and Devon Blue on a crumpet with fig, blueberry jam, and almonds 8.90

Warm fig, grape and brie on truffle polenta with onion relish, hazelnuts and balsamic 8.50

Pan seared scallops with black pudding, cauliflower purée, dates, and chicken jus 10.90

Mains

Roast pork loin steak with hogs pudding, parmesan mash, cauliflower, sprout tops, and cider sauce 18.90*

Whole Brixham plaice with fondant potatoes, broccoli, red pepper confit, & seaweed beurre blanc 18.90*

Pumpkin and sage ravioli with wild mushrooms, garlic and sage butter, rocket, pinenuts, and parmesan 17.90*

Beef feather blade with dauphinoise potato, heritage carrots, parsnips, purple kale with mushroom sauce 18.90

Pan roast hake with seared scallop, haddock & Yarg fishcake, grilled baby leeks, tomato, and caper butter 22.90

West Country 10oz rump steak with chunky chips, baby leaves wild mushrooms, and peppercorn sauce 24.50

Roast aubergine stuffed with caponata and goats cheese with baba ghanoush, za'atar, and herb oil 17.90

Bar snacks / Side dishes

Olives, cashews or pistachios 3.00 each

Warm bread with olive oil, balsamic, and spiced dukkah 3.50

Charcuterie selection for one 7.90

Truffle salted chunky chips 4.00

Seasonal vegetables 3.50

To follow

Apple and Calvados tart tatin with blueberry ice cream (15 min) 7.90*

Spiced orange and lime crème brûlée with shortbread, and mango sorbet 7.90*

Double chocolate coconut torte with fresh raspberries and strawberry ice cream 7.90*

Dark chocolate fondant with honeycomb, and salted caramel ice cream (15 min) 7.90

West Country cheeseboard of Somerset brie, smoked cheddar, Devon Blue, and

Cornish Yarg with grapes, fig relish 10.50