

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 18th April

Evening Menu

Don't miss our two course lunch offer for £30 available 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 and smoked cheddar soup with cheddar croutons and thyme oil £9

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

Lyme Bay scallops with cauliflower purée, black pudding bonbon, apple, cornichon salsa, & sumac yoghurt £12

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

Italian burrata with date purée, fig, olive and grape salsa, nut dukka, and herb salad £9.5

Mains

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

Pan roast Brixham cod with potato kugel, roscoff onion, asparagus, and shrimp and rosemary butter £28

Stone bass fillet with crab croquette, baby gem, roast leeks, cherry tomatoes, curry velouté, and soy pearls £28

Wild garlic crusted rack of lamb with lyonnaise potato, hispi cabbage, aubergine caponata, & sauce Robert £31

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

Roast pork rib eye with fondant potato, carrots, braised chicory, hogs pudding, and five spice sauce £28

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

To Follow

Chocolate and calvados ice parfait with salt caramel, caramelized apple, popcorn, and apple sorbet £9

Pineapple and mango delice with poached pineapple, passionfruit syrup, blood orange sorbet, and tuille £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

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

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