

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.

Tuesday 30th 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

Moroccan spiced cauliflower soup with cheddar croutons, and thyme oil £9

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

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

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

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

Mains

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

Pan roast pork loin with black pudding croquette, carrots, braised chicory, hogs pudding, and cider sauce £28

Roast squash, sweet potato, red onion, & smoked cheddar filo parcel with basil pesto, & local salad leaves £22

Stonebass fillet with hasselback 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 lamb rump with truffle potato gratin, hispi cabbage, caponata, and sauce Robert £31

To Follow

Warm ginger sponge with butterscotch sauce, caramelized banana, and vanilla ice cream £9

Dark chocolate and Calvados iced parfait 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