

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.

Friday 5th April Lunch Menu

Two courses for £30 available from dishes marked with * on 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

Smoked duck and morteau sausage croquette with creamed cabbage, and crispy Parma ham £9.5*

Roast cauliflower, caramelised onion and smoked cheddar soup with cheddar croutons and thyme oil £9*

Seared Lyme Bay scallops with cauliflower puree, black pudding bon-bon, apple, and sumac yoghurt £12

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

Olive crusted lamb belly with crispy olives, chorizo jam, roast tomato, and garlic mayonnaise £9.5

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

Mains

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

Seabream fillet with fondant potato, baby gem, roast leeks, cherry tomatoes, curry velouté, & soy pearls £28*

Pumpkin and sage ravioli with butternut squash, cavolo nero, pinenuts, fennel, saffron cream, & parmesan £22

Wild garlic crusted rack of lamb with lamb boulangere, hispi cabbage, pepperonata, and sauce Robert £31

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

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

Pork rib eye with black pudding croquette, carrots, chicory, hogs pudding, and boscaiola sauce £28

To Follow

Choux au craquelin with praline cream, fresh strawberries, hazelnuts, and chocolate cremeux £9*

Pineapple and mango delice with poached pineapple, passionfruit syrup, blood orange sorbet, and tuille £9*

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

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

Plum and almond frangipane tart with amaretto ice cream and rose syrup £9

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