

Welcome to Rendezvous Wine Bar

We order in the freshest seafood and ingredients for daily delivery from our local suppliers, including Wright Brothers of Brixham, Fordmore Farm butchers, 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 tables of 4 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.

Wednesday 15th July

Today's Menu

Nibbles

Bread board with butter, olive oil and balsamic £5

Olives or Nuts: salted cashews, pistachios, or smoked almonds £4

Mezze board with sun blush tomatoes, stuffed peppers & aubergine, houmous, olives, bread, oil & balsamic £13

Charcuterie selection with olives, pickles, olive oil and balsamic, and fresh bread £15

Herb salted skin on chips with truffle mayonnaise £5

Starter

Roasted scallops with cauliflower, hazelnut, crisp coppa, fennel, strawberry vinaigrette, & komatsuna £14

Vine tomato, cucumber, red pepper and basil gazpacho with herb croutons, chive oil, and fresh bread £10

Ham hock, chicken & smoked cheddar bechamel croquettes with pickled fennel, chorizo, & tomato salsa £11

Peppered beef carpaccio with Provençal vegetables, horseradish mayonnaise, walnuts, & pumpkin seeds £12

Grilled asparagus and whipped ricotta puff pastry tart with fennel jam, confit peppers, and basil pesto £11

Grilled Cornish mackerel fillet with fig, charred orange, red onion marmalade, fig balsamic, and chervil £11

Main

Wild seabass fillet with fondant potato, heritage tomato, braised fennel, broccoli, and shrimp almonline £30

Burrata, garlic & tomato ravioli with mushrooms, pine nuts, garlic & truffle butter, cavolo nero, & parmesan £24

Butternut squash, smoked cheddar, red pepper, tomato & spinach filo parcel with basil pesto & local leaves £24

Herb crusted Scottish cod with asparagus, basil, parmesan & leek kugel, bok choi, romesco, & salsa verde £30

Pan roast pork loin with hasselback potato, black pudding, hispi cabbage, apple purée, & pancetta velouté £30

Dartmoor 10oz ribeye steak with chunky chips, baby leaves, roast vine tomato, and peppercorn sauce £35

Lamb cannon and shoulder with champ mash, heritage carrot, rainbow chard, mint sauce, and lamb jus £32

To Follow

Plum and orange pannacotta with poached plum, lemon curd, meringue, and orange syrup £11

Dark chocolate torte with apple puree, honey crisp, raspberries, pecan florentine, & raspberry ice cream £11

Warm chocolate marquise with strawberries, almond crumble, and Turkish Delight ice cream £11

Key lime pie with Mount Gay chantilly, coconut crumb, blackberries, and Italian meringue £11

Warm peach and almond frangipane with orange curd, and lemon meringue ice cream £11

West Country cheeseboard with grapes, candied nuts, fig chutney, and crackers £15