

# Starters

## **Artisan homemade bread & olives for the table** 3.50

A selection of homemade bread cooked on our ceramic shelf in a wood burning oven served with marinated green olives

## **Garlic bread** 3.95

Our version of a classic baby bread with melted garlic butter  
Add cheese for extra fifty pence

## **Bertha Baked Provolone** 6.50

Oven baked and served with oregano, tomatoes & basil bruschetta

## **French Onion Soup** 5.95

Classic French soup with caramelised onions and cheese croutons

## **Salmorejo (Tomato & red pepper soup)** 5.95

A classic chilled soup of fresh vine tomatoes & roasted red peppers, served with lardons of serrano and shredded egg

## **Chorizo Ibérico Criollo** 6.50

Handmade by our Argentinean butcher to the authentic recipe, chargrilled over hot coals and served with our house chimichurri and tomato salsa

## **Scottish Smoked Salmon** 7.95

Scottish smoked salmon layered on a bed of silky buffalo mozzarella, crostini, fresh dill, vine cherry tomatoes and balsamic glaze

## **Tomato & mozzarella salad** 7.50

Classic salad of vine plum tomatoes, buffalo mozzarella & red onion

## **Grilled Goat's cheese** 7.95

Goat's cheese grilled and served with a homemade brioche and honey & walnut dressing

## **House Salad** 4.95

Vine tomatoes & red onion salad with smoked garlic sauce and a mix of fresh basil & coriander

## **Classic Moules Marinieres** 8.50

Fresh mussels in garlic, white wine and cream

## **Homemade Port & Chicken Liver Pate** 6.50

With tomato chutney & homemade brioche

## **Gambon** 7.95

King prawns chargrilled and laid on a bed of micro leaves with a side of garlic butter and lemon

## **Gambas Pil Pil** 7.50

King prawns shelled and deveined in a classic spicy oil with fresh chilli and garlic, served with a homemade bread

## **Deep fried brie** 6.95

Brie rolled in bread crumbs, fried and served with homemade tomato chutney

## Long Boards

Designed to be shared either as a starter or on their own with a glass of wine or two

**Parrillada** – selection of grilled meats from our Bertha oven served hot with bread & dips 15.95

**Mediterranean** – crudités, selection of cheese with chutneys and homemade hummus dip & bread 12.95

**Spanish** – salami, chorizos, smoked sliced meats, serrano ham, olive oil & bread 14.95

**Fish** – gambon, smoked scotish salmon, green lip mussels, cocktail prawns 15.95

## Mains

### Salads

**Mixed vegetable salad** 10.95

A mixed salad of green leaves with Roquefort, roasted beetroot, avocado, asparagus, apple & walnuts with wild rocket and a honey & mustard seed dressing

**King Prawns Salad** 14.95

King prawns sautéed in sweet chilli sauce with a mixed salad leaves, vine tomatoes, cucumber and red peppers

### For the vegetarian amongst us

**Vegetarian linguini** 11.95

Fresh vegetables, homemade pesto and linguini

**Mozzarella and roasted red pepper risotto** 13.95

Freshly made Italian risotto with oven roasted red peppers and buffalo mozzarella

**Vegetarian Polenta** 13.95

Layers of fresh polenta with oven roasted vegetables and a homemade tomato sauce

**Vegetable burger** 9.95

A succulent burger made of fresh vegetables roasted in Bertha served with a floured bap and triple cooked fries

**Tempura Style Vegetables** 13.95

Fresh crunchy vegetables fried in a tempura style batter and served with rice & sweet chilli dip

### Pasta

**Seafood Linguini** 14.95

Fresh seafood & shellfish of the day cooked in a light and creamy sauce with linguini pasta

**Pasta Carbonara** 13.95

A great Italian dish with smoked bacon, mushrooms in a creamy sauce, topped with Parmesan and wild Rocket

**King Prawn Pil Pil Linguini** 16.95

A pi pil stule linguini using king prawns, garlic, chilli & olive oil

# Mains

At Rendezvous we feature our charcoal oven called big-Bertha that gives your dishes great flavours.

She is a piece of equipment that is a beauty to behold, especially for the BBQ mad amongst you.

We mix Spanish oak wood with lump wood & charcoal to achieve the most exciting flavours

At the core of our offering is good, rustic food.

## **Rendezvous Burger** (250 g) 15.50

Freshly made from the finest beef, perfectly seasoned, served with triple cooked chips, chorizo, bacon, cheese & gherkin  
Upgrade to double burger for an extra four pounds

## **Piri piri chicken** 14.50

A half fresh farm chicken marinated in piri piri seasoning, over roasted and served with Basque style vegetable rice and a light creamy sauce. Should you want it hotter, just asked us

## **Chicken Florentine** 14.95

A succulent chicken breast stuffed with fresh spinach, oven roasted and served with green peas, potatoes wedges and a light petit pois sauce

## **Lemon chicken** 14.95

Succulent chicken breast, stuffed and roasted with lemon, served with sautéed vegetables & crushed potatoes

## **Bertha Ribs** 14.95

Home smoked ribs with a light BBQ sauce, served with coleslaw & side dish of chips

## **Duck confit** 14.95

Duck leg slow roasted on its own fat and served crispy with butter beans, vegetables and smoked bacon

## **Secreto Iberico** 17.50

Our favourite cuts of pork marinated and grilled over coals, served with French fries, sautéed mushrooms, beetroot and crudité salad

## **Breast of duck** 18.95

Margaret duck breast grilled over coals and served with creamed potatoes and cherry tomatoes in orange sauce

## **Confit of lamb shank** 16.95

Lamb shank marinated in red wine, wrapped in Serrano ham and slow roasted in our charcoal oven, served with creamed new potatoes, roasted vegetables and beetroot jus

## **Rendezvous Legacy** 29.95

### **Our signature dish (Possible to share, please ask us)**

A succulent New Zealand lamb shoulder marinated in herbs & seasoning, roasted in big Bertha charcoal oven and served with roasted vegetables, mint & red wine jus, smoked beetroot & garlic

**Tiger Sole Meunièr** 21.95

Tiger sole cooked Meunièr style, served whole with red lentils and sautéed vegetables

**Oven baked salt Dorada** 16.95

Whole dorada baked in salt in our charcoal oven and served with roasted vegetables  
Should you wish this dish without salt, please ask  
Please allow 25-30 minutes for this dish

**Baked Seabass** 16.95

Whole seabass baked in the oven and served with roasted leeks, fennel,  
Should you like this baked in salt, just shout

**Fresh Scottish Salmon** 16.95

Fillet of salmon chargrilled and served with green vegetables, crushed potatoes and tomato & dill sauce

*From The Grill*

**Fillet Steak** 24.95

A New Zealand fillet chargrilled to your liking from blue to well done

**Tomahawk on the bone** 24.95

28 day aged ribeye served with sautéed new potatoes and vegetables

For well-done steaks try our Churrasco

**Churrasco Fillet** 24.95

A New Zealand fillet steak spiral cut Argentine style, should you like your steak well done

**21 days aged Spanish Angus fillet** £31.95

Fillet with a perfect marbling, roasted over charcoal and lump wood, served with asparagus spears and roasted beetroot

**Aged T-bone steak** 23.95

T-bone grilled to perfection and served with potato wedges and roasted red pepper

**Pork Steak** 16.95

One of our favourites, cut from the collar, served with creamed potatoes, mushroom sauce and asparagus

**Suckling Pig** 25 per person

48 hrs of notice is required for this traditional Iberico suckling pig.  
4-5 kg slow roasted for 4 hrs and served with roasted seasonal vegetables & potatoes.  
Serves 4-5 people

**Sides**

Triple cooked hand cut chips 2.95

Triple cooked French fries 2.95

Spinach with garlic & cream 2.95

Sautéed button mushrooms in garlic butter & parsley 4.95

Crushed minted new potatoes 2.95

Grilled market asparagus 4.95

Minted new potatoes 2.95

**Sauces**

Chimichurri, piri- piri on the house

Mushroom sauce, cheese sauce, pepper sauce, port&Stilton 1.50

# *Desserts*

## **Rendezvous mixed cheese long board** 8.95

A selection of Spanish & French cheese served on a long board with fig chutney and a selection of biscuits

## **Apple cake** 6.95

Homemade sponge with a layer of fresh apples, served with homemade custard & vanilla ice cream

## **A delightful twist on lemon meringue** 6.50

Our head chef's special version of a classic meringue. A rich lemon curd sandwiched between light sponges with a meringue topping

## **A Rendezvous Bounty** 5.95

A delicious dessert of biscuit, coconut and chocolate

## **Chocolate fondant** 7.95

Freshly made chocolate fondant with a molten centre served with vanilla ice cream

## **Crème Brulee** 6.50

Classic French dessert. Our chefs like to mix things up a bit, so please ask your waiter what the today's flavour is

## **Banoffee pie** 6.50

Classic recipe banoffee pie made from crushed digestive biscuits, bananas and toffee

## **Crepe Suzette** 5.95

Crepes flambéed in Cointreau and orange, served with vanilla ice cream

or

Crepes with Nutella spread and chocolate sauce

## **Fruit salad** 5.95

A selection of fruit in season served with cream

## **Movenpick Ice cream**

Please ask your server for a separate ice cream menu

