

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Graduation Week Menu*

*17th - 21st July 2017*

Confit salmon, pea and radish £8

Carrot soup, orange and thyme £6.50

Salad of pak choi, chilli and coriander £6.50

Chicken liver parfait, beetroot and spring onion £7.50

Fillet of bream, spinach and tomato tagliatelle and whelks £19.50

Sage roasted lamb, garlic buttered potatoes and aubergine £20

Watercress gnocchi, broccoli, smoked almond and confit onion £17

8oz rib eye steak, hand cut chips, caramelised onion and gem £25

Sides, £3

Hand cut chips or buttered seasonal greens,

Elderflower parfait, melon and strawberry £7

Peach and apricot cheesecake, blueberry £7.50

Dark chocolate and mint £7

Selection of local cheese, handmade chutney and crackers £10

Cherry sorbet £2

### *Allergy Advice*

We use all reasonable efforts to accommodate dietary requirements. Our staff are fully trained in common allergens and their sources.

Please notify our Duty Manager if you have a known allergy or are concerned about the ingredients in any dish.

A discretionary 10% service charge will be added to your bill. Tips are shared equally between staff.