

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

Available from 1st March until 30th April 2017

£34 per head

Please choose one option from each course for each guest and pre-order with us up to one week before your party

Unless otherwise specified, steak will be served medium-rare

Broccoli soup, char-grilled sprouting broccoli and chilli oil

Treacle cured salmon, blood orange

Crispy ham hock, cauliflower and onion

Leek and confit potato terrine

Slow cooked pork belly, somen noodles, ginger and spring onion dashi

Pan-roasted hake, smoked sausage cassoulet

Spinach gnocchi, hazelnut, goats' cheese

10oz char-grilled sirloin, hand cut chips, "bloody mary" (supplement £8)

Peanut parfait, caramelised banana

Dark chocolate and orange cheesecake

Rhubarb trifle

Selection of Devon cheese, handmade chutney and crackers (supplement £3.50)

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 bills for parties of 8 or more. Tips are shared equally between staff.