

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

Available from 1st May to 30th June 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

Chargrilled asparagus salad

Pork and cider terrine

Truffle potato soup

Confit cuttlefish, radish and chilli

Crab agnolotti, lemon and spring onion

Whole roast pigeon, rosemary potatoes and roasted roots

Chargrilled vegetable lasagne

Chargrilled Steak, hand cut chips and pickled mustard mayo (supplement £8)

Elderflower jelly, pear sorbet

Carrot cake, orange cream cheese

White chocolate and espresso

Selection of local cheese, handmade chutney and crackers (supplement £4)

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.