

SOUTHERNHAY HOUSE

Made in Exeter

Spring Menu

Available Tuesday-Saturday 6 – 9pm

Potato soup, truffle £6.50
Mackerel, spiced broth, red onion £6.50
Duck liver parfait, pickled mushrooms £7
Heritage tomato and asparagus salad £7.50

Whole roast pigeon, confit Jersey royals and salsa verdi £19.50
Confit cuttlefish, wild garlic risotto £17.50
Char-grilled vegetable lasagne £16
Sirloin steak, hand cut chips, chilli jam £25

Sides, all £3
Hand cut chips or buttered seasonal greens,

Dark chocolate and coconut fondant £7
(Please allow 15 minutes cooking time)
Sticky toffee pudding, clotted cream ice cream £6.50
Carrot cake, citrus cream cheese £6
Sangria sorbet £1.50
Selection of Devon cheese, handmade chutney and crackers £10

Allergen info

We use all reasonable efforts to accommodate dietary requirements and 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.