

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Winter Menu*

Available everyday 6-9pm

Seafood Linguine £8

Smoked steak tartare, confit egg yolk and pickled raddish £9

\*Tempura roast cherry tomatoes, pea puree, sultanas and parsnips £6

\*Vegetable consommé, horseradish and black truffle £7

Smoked pave rump, wilted garlic & spinach, candied beetroot, parsnip, veal jus and trio of citrus £21

Pork fillet, goose gizzard, roasted wild mushroom, butternut, garlic and apple £19

Red mullet, coral tuile, chilli chocolate and tapioca £17

\*Baked sweet potatoes, chickpeas, broccoli and polenta £15

Char-grilled sirloin steak, hand cut chips, slow roast tomato and mushroom £25

Sides £3

Hand cut chips

Seasonal vegetables

West Country cheese and biscuits £10

White chocolate cheesecake, meringue and strawberry sorbet £8

Apple bavarois £8

Blackforest, cherry chocolate £8

\*Fruit plate with sorbet £6

\*vegan dishes

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.