

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining*

1st May to 30th June 2018, £38 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 you specify a preference, steak will be served medium-rare*

Dill gravlax, soft hen's egg and wild rocket

Grilled Devon goats' cheese, pepperonata salad

Roasted red pepper soup, coriander oil and chives

Confit pork belly, sweet pickled cucumber and plum sauce

South coast sea bream, fennel bouillabaisse

Slow cooked lamb shank, pomme purée and roasted vegetables

8oz sirloin steak, homemade chips, roasted tomato, mushroom, rocket (*supplement £6*)

Star anise pork fillet, aubergine, shallots and pear

Grilled coriander tofu, wild mushrooms, beetroot and tarragon with a white wine reduction

Chocolate truffle torte, whiskey cream and chocolate sauce

Caramel mousse, apple puree and walnut brittle

Raspberry and rose water panna cotta

Selection of local cheese, quince jelly, celery, apple and crackers (*supplement £3.50*)

Fresh fruit and a trio of sorbet

Vegan options also available

### *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.