

SOUTHERNHAY HOUSE

Made in Exeter

Seasonal Menu

Served in the evening

Grilled halloumi bruschetta £7

Tomato consommé £6

Ham hock terrine, piccalilli & thyme bread £7

Brixham seafood chowder, pancetta and baby vegetables £15

Sous vide lamb rump, broad bean & pea salad with a
roast garlic vinaigrette £18

Butter-poached chicken breast, fondant potato, braised
chicory & glazed carrots £16

Asparagus tart with a dressed frisse salad £15

Roasted peach crumble with clotted cream £8

Trio of citrus £7

White chocolate and raspberry bread and butter pudding with
vanilla ice-cream £9

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.

SOUTHERNHAY HOUSE

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Club Menu

Served all day

Freshly topped flatbread:

Cornish Yarg & sun blushed tomato £8

Parmesan & Parma ham £9

Smoked salmon, cream cheese & capers £8

Black pudding Scotch egg with piccalilli sauce £6

*Sun-blushed tomato and olive focaccia £5

Salt & pepper fried calamari, sweet chilli £8

*Soup of the day, bread £6.50

Caesar salad £5/£9 (add Chicken £3)

Beer battered line caught fish & chips £12

21 day dry aged west county sirloin steak, hand cut chips,
roasted tomato & flat mushroom £21

Diane/peppercorn/blue cheese sauce (all £2)

Charcuterie board (salami, chorizo & Parma ham,
pitta & olives) £12

Veggie board (halloumi, roasted Mediterranean veg, baba
ghanoush, pitta & olives) £12

Sautéed wild mushrooms, caramelised shallot and a
crispy hens egg £13

Tiger prawn & chilli linguini £15

Sides £3

Hand cut chips

Summer salad

Buttered new potatoes

Chocolate brownie with vanilla ice cream £7

Soho Sundae £6

*Trio of Sorbet £4

West Country cheese and biscuits £10

*vegan dishes.