

SOUTHERNHAY HOUSE

Made in Exeter

Graduation Menu

Available Sunday 15th – Friday 20th July 2018

Lobster thermidor, micro-coriander, citrus dressing £7

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

8oz Devon raised sirloin steak, homemade chips, roasted tomato, mushroom, rocket £21

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

Asparagus tart with a dressed frisse salad £15

Sides £3

Hand cut chips

Summer salad

Buttered new potatoes

Roasted peach crumble with clotted cream £8

Trio of citrus (lemon posset, orange sorbet & lime short bread) £7

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

Strawberry crème brûlée £7

Selection of local cheese, quince jelly, celery, apple 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.