

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

1st July to 31st July, £38 per head

*Please choose one option from each course for each guest
Unless you specify a preference, steak will be served medium-rare*

Lobster thermidor, micro-coriander, citrus dressing
Grilled halloumi bruschetta
Tomato consommé
Ham hock terrine, piccalilli & thyme bread

Brixham seafood chowder, pancetta and baby vegetables
Sous vide lamb rump, broad bean & pea salad with a roast garlic vinaigrette
8oz Devon raised sirloin steak, homemade chips, roasted tomato, mushroom, rocket (£6 supplement)
Butter-poached chicken breast, fondant potato, braised chicory & glazed carrots
Asparagus tart with a dressed frisse salad

Roasted peach crumble with clotted cream
Trio of citrus (lemon posset, orange sorbet & lime short bread)
White chocolate and raspberry bread and butter pudding, vanilla ice-cream
Strawberry crème brûlée

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.