

SOUTHERNHAY HOUSE

Made in Exeter

Seasonal Menu

Served in the evening

Duck leg terrine, pumpkin seed loaf,
orange ketchup £8

Torched mackerel, beetroot carpaccio, horseradish cream
and watercress £8

Fig, pear and goats cheese salad £7

Cider braised pork belly, potato & beetroot dauphinoise,
pickled kohlrabi and pan sauce £18

Roasted t-bone of lemon sole, glazed fennel and caper
butter sauce £21

Herb polenta cake, sauteed wild mushrooms, glazed
shallot and garlic purée £16

Brasied venison and juniper pie, champ and
autumn greens £ 18

Pear tart tatin, cinnamon ice cream and
rum caramel £8

Chocolate fondant, clotted cream and
raspberries £ 9

Set coffee cream, chocolate truffles and
roasted hazelnuts £8

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

Flatbreads:

Smoked salmon, cream cheese and capers £8

Crispy pork belly, apple puree, pickles £11

Seared rump steak, glazed shallots and watercress £12

Grilled fig, goats' cheese and herb crumb £9

Small Bites:

Brixham fish croquettes, tartare sauce £9

Crispy whitebait, lemon and garlic mayo £8

Homemade bread, flavoured butters £4

Hand-cut chips £3.50

Bigger Bites:

Mushrooms on toast, poached egg and herb butter sauce
£12.50

Pan fried mackerel, warm potato salad and watercress
£15

8oz Devon sirloin, handcut chips, Roasted tomato
(flavoured butters) £26

Selection of British cheeses, tomato chutney and
crackers £13.50

Southernhay Salad £6/11