

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

1st October to 31st October 2018, £38 per head

Please choose one option from each course for each guest. Unless specified, steak will be served medium-rare.

Spiced pumpkin soup, puff pastry crouton
Twice baked cheese soufflé, fig chutney
Chicken liver parfait, wholemeal toast
Pressed ox tongue, celeriac remoulade

Smoked duck breast, glazed carrots, parsnip terrine, date sauce
SohoEx fish pie, buttered peas
Slow braised pork cheek, crispy Jerusalem artichoke, beet tops and roasted shallot pureé
Spiced cauliflower steak, roasted vine tomatoes, charred corn, chimichurri
8oz Devon raised sirloin steak, skin on chips, roasted tomato, mushroom
and dressed baby leaf salad (supplement £6)

Egg custard tart 'Marcus Wareing'
Citrus poached pear, almond cream, chocolate crumb
Vanilla panna cotta, baked figs, pistachio crumble and honeycombe
Selection of British cheeses, tomato chutney and crackers (supplement £5)

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.