

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

1st September to 30th September 2018

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

Duck leg terrine, pumpkin seed loaf, orange ketchup
Torched mackerel, beetroot carpaccio, horseradish cream and watercress
Butternut squash risotto, sage butter
Fig, pear and goats' cheese salad

Cider braised pork belly, potato and beetroot dauphinoise, pickled kohlrabi and pan sauce
Lemon sole pan roast on the bone, glazed fennel and caper butter sauce
Herb polenta cake, sautéed wild mushrooms, glazed shallot and garlic purée
Braised venison and juniper pie, champ and Autumn greens
8oz Devon raised sirloin steak, skin on chips, roasted tomato, mushroom
and dressed baby leaf salad (supplement £6)

Pear tart tatin, cinnamon ice cream and rum caramel
Chocolate fondant, clotted cream and raspberry compote
Pink Chocolate Torte
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.