

SOUTHERNHAY HOUSE

Made in Exeter

Seasonal Menu

Served in the evening

Spiced pumpkin soup, puff pastry crouton £6

Chicken liver parfait, wholemeal toast £7.50

Pressed ox tongue, celeriac remoulade £7

Smoked duck breast, glazed carrots, parsnip terrine
and date sauce £19

SoHoEx fish pie, buttered peas £18

Spiced cauliflower steak, roasted vine tomatoes,
charred corn and chimichurri £16

Sides – all £3

New potatoes

Buttered savoy cabbage

Egg custard tart £7

Citrus poached pear, almond cream
and chocolate crumb £6.50

Vanilla panna cotta, baked figs, pistachio crumble
and honeycomb £7

Selection of British cheeses, tomato chutney
and crackers £13.50

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

Cured, smoked duck breast and fig chutney £11

Crispy ox tongue and celeriac remoulade £10

Grilled fig, Barkham blue and herb crumb £9

Small Bites:

Brixham fish croquettes, tartare sauce £9

Crispy whitebait, tartare sauce £8

Homemade bread, flavoured butters £4

Skin on chips £3.50

Bigger Bites:

Pan roast chicken breast, chimichurri
and roast vine tomato £16

8oz Devon raised sirloin steak, skin on chips, roasted
tomato & flat mushroom £26

Butters: Mustard and parsley/ Bloody Mary (all £2)

Sauteed wild mushroom, artichoke
and roasted cauliflower £13

Mussels, garlic and parsley linguine £16