

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu for Graduation week

15th to 19th July 2019, £38 per head

Please choose one option from each course for each guest.

Unless otherwise specified, steak will be served medium-rare.

Garden pea and mint soup, sourdough

Heritage tomato salad, whipped feta, polenta croutons and basil vinaigrette

Potted beef, devilled butter and sourdough toast

Torched mackerel, heritage beetroot, horseradish crème fraîche

Slow cooked lamb neck, broad bean and pea salsa, aubergine purée

Pan fried sea bream, caper and citrus salad

Asparagus tart, dressed herb salad

Braised beef cheeks, Israeli couscous with bread and anchovy sauce

8oz Devon raised sirloin steak, skin on chips, confit plum tomato and mushroom ketchup (supplement £6)

Rhubarb trifle, stem ginger cream

Clotted cream panna cotta, strawberry consommé

Champagne marinated peaches, raspberry sorbet and honeycomb

Selection of British cheeses, tomato chutney and crackers (supplement £5)

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.

Menu is subject to availability of ingredients and may change.

A discretionary 10% service charge will be added your bill. Tips are shared equally between staff.