

SOUTHERNHAY HOUSE

Made in Exeter

Graduation Week Menu

15th - 19th July 2019

Garden pea and mint soup, sourdough £8

Heritage tomato salad, whipped feta, polenta croutons and basil vinaigrette £8

Potted beef, devilled butter and sourdough toast £9

Torched mackerel, heritage beetroot, horseradish crème fraîche £8

Slow cooked lamb neck, broad bean and pea salsa, aubergine purée £19

Pan fried sea bream, caper and citrus salad £18

Asparagus tart, dressed herb salad £16

Braised beef cheeks, Israeli couscous with bread and anchovy sauce £18.50

8oz Devon raised sirloin steak, skin on chips, confit plum tomato and mushroom ketchup £26

Rhubarb trifle, stem ginger cream £8

Clotted cream panna cotta, strawberry consommé £8

Champagne marinated peaches, raspberry sorbet and honeycomb £9

Selection of British cheeses, tomato chutney and crackers £13.50

Allergy Advice

We use all reasonable efforts to accommodate dietary requirements.

Our staff are fully trained in common allergens and their sources. P

lease notify our Duty Manager if you have a known allergy or are concerned about the ingredients in any dish.

Prices and ingredients are subject to availability and may change.

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