

SOUTHERNHAY HOUSE

Made in Exeter

Seasonal Menu

Starters

Confit sea trout, wild garlic pesto
and pickled samphire £8.50

Braised chicken terrine, crispy shallots
and herb salad £9

Cauliflower soup, curry oil £8

Mains

Spring lamb Wellington, pomme purée
and braised wild garlic £24

Herb crusted hake, white bean purée, brown shrimp,
sea vegetables and spiced butter sauce £20

Wild mushroom 'ravioli', mushroom and tarragon
broth, grilled spring onions £17

Afters

Rhubarb fool £8

Chocolate & pistachio delice £8

St. Clement's parfait £8

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.

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All-day Club Menu

Sourdough Sandwiches

Served with a salad garnish or French fries

Prawn Marie Rose £9

BLT £9

Egg and cress £8

Small Bites

Dusted calamari, lemon aioli £9.50

Potted shrimp, sourdough toast £9

Omelette "Arnold Bennett" £9

French onion soup, Devon Oke crouton £7.50

Bigger Bites

Pan fried sea trout, sautéed new potatoes
and wilted spinach £15

Sautéed wild mushrooms on sourdough toast with
poached eggs £14

8oz sirloin steak, mushroom ketchup, confit plum
tomato and chips £26

Sides (all £3.50)

Seasonal greens

Chips/French fries

Mixed leaf salad

Homemade bread

A discretionary 10% service charge will be added to bills for parties of 8 or more.

Tips are shared equally between staff.