

SOUTHERNHAY HOUSE

Made in Exeter

Private Dining Menu

1st to 30th April 2019, £38 per head

Please choose one option from each course for each guest.

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

Corned beef, burnt shallot and crème fraîche

Grilled asparagus with a poached hen's egg and lardo

Pressed octopus salad with chilli mayonnaise

Baked cheese custard with dehydrated bread

Suckling pig, charred hispi cabbage, pommes boulangère, apple butter and pan sauce

Pan fried fillet of bream, braised fennel, herb potato gratin and roasted garlic

Crab tart with avocado mousse and butter poached claw

Asparagus, lemon and mint risotto

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

Salted crème caramel

Rhubarb and custard

Citrus and cardamom polenta cake, honey crème fraîche and orange syrup

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.