

**SOUTHERNHAY HOUSE**  
*Made in Exeter*

*Seasonal Menu*

Starters

Corned beef, burnt shallot and crème fraîche £9

Grilled asparagus with a poached hen's egg  
and lardo £8

Pressed octopus salad with chilli mayonnaise £8.50

Baked cheese custard with dehydrated bread £8

Mains

Suckling pig, charred hispi cabbage, pommes  
bougère, apple butter and pan sauce £23

Pan fried fillet of bream, braised fennel, herb potato  
gratin and roasted garlic £20

Asparagus, lemon and mint risotto £18

Dessert

Salted crème caramel £8

Rhubarb and custard £8

Citrus and cardamom polenta cake, honey crème  
fraîche and orange syrup £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.*

**SOUTHERNHAY HOUSE**  
*Made in Exeter*

*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 croutons £7.50

Bigger Bites

Pan fried sea bream, tomato and herb salad £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.*