

SOUTHERNHAY HOUSE

Made in Exeter

Seasonal Menu

Starters

Crab beignets, saffron mayo and pickled fennel £9
New potato terrine, herb salad and potato crisp £8
Potted beef, sourdough toast and mustard crème
fraiche £8.50

Mains

Chicken pot au feu £22
Whole devilled mackerel citrus potato and tomato
salad £20
Pea and broad bean mille-feuille, goats' cheese
mousse £18

Dessert

Lemon posset, rhubarb jelly, vanilla sablée £8
Roasted apricot tart, honey syrup, elderflower ice
cream £8
Hazelnut mousse, dark chocolate fudge, chocolate
crumble £8
Affogato £3.50
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
Poached chicken and salad £9
Egg and cress £8

Small Bites

Dusted calamari, lemon aioli £9.50
Herb omelette with fries £9
Fennel soup, saffron oil £7.50

Bigger Bites

Picked crab with toasted rye 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.