

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining Menu*

1st to 30th June 2019, £38 per head

Please choose one option from each course for each guest.  
Unless otherwise specified, steak will be served medium-rare.

Beetroot carpaccio, blue cheese and peppermint  
Tomato consommé, basil oil  
Crispy lamb breast, salsa verde, radish and herb salad

Pan fried skate wing, courgette and tomato salad, courgette and mint purée  
Quinoa and herb stuffed beef tomato, white onion purée, red wine vinaigrette  
Braised beef feather blade, pommes maxim and summer vegetable fricassée  
8oz Devon raised sirloin steak, chips, confit plum tomato and mushroom ketchup (supplement £6)

Cherry and almond tart, clotted cream ice cream  
Roasted peach, strawberry sorbet, vanilla meringue  
Assiette of doughnuts filled with: lemon curd, chocolate ganache, vanilla crème patissiere  
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.