

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *Private Dining Menu*

1st to 31st May 2019, £38 per head

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

Crab beignets, saffron mayo and pickled fennel  
New potato terrine, herb salad and potato crisp  
Potted beef, sourdough toast and mustard crème fraîche  
Crispy lamb breast, salsa verde and radish salad

Chicken pot au feu  
Whole devilled mackerel, citrus potato and tomato salad  
Pea and broad bean mille-feuille, goats' cheese mousse  
8oz Devon raised sirloin steak, chips, confit plum tomato and mushroom ketchup (supplement £6)

Lemon posset, rhubarb jelly, vanilla sablée  
Roasted apricot tart, honey syrup, elderflower ice cream  
Hazelnut mousses, dark chocolate fudge, chocolate crumble  
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.