

SOUTHERNHAY HOUSE

Made in Exeter

Seasonal Menu

Beetroot Carpaccio, blue cheese and peppermint £8

Tomato consommé, basil oil £8

Crispy lamb breast, salsa verde, radish
and herb salad £8.50

Potage of summer vegetables, poached hens egg,
mustard vinaigrette £8

Handmade tagliatelle and beef ragù £9/£14

Pan-fried skate wing, courgette and tomato salad,
courgette and mint puree £21.50

Stuffed ox heart tomato, white onion puree
and red wine vinaigrette £18

Braised beef feather blade, pommes “maxim”
and summer vegetable fricassée

£21

Roasted breast of guinea fowl, braised leg ravioli, garlic
purée, sautéed wild mushrooms and pan gravy £22

8oz Devon raised sirloin steak, chips, confit plum
tomato and mushroom ketchup £25

*A discretionary 10% service charge will be added to
bills for parties of 8 or more.*

Tips are shared equally between staff

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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Sandwiches

Served with a salad garnish or French fries

Prawn Marie Rose £9

Poached chicken and salad £9

Egg and cress £8

Dusted calamari, lemon aioli £9.50

Herb omelette with fries £9

Caesar salad £9/£14

Seasonal greens £3.50

Chips £3.50

French fries £3.50

Mixed leaf salad £3.00

Homemade bread rolls and butter £3.50

Cherry and almond tart, clotted
cream ice cream £8

Roasted peach, strawberry sorbet,
vanilla meringue £8

Strawberry and shortbread trifle £8

Duo of ice cream £4

Selection of British cheeses, tomato
chutney and crackers £13.50