

SOUTHERNHAY HOUSE

Made in Exeter

October Lunch and Dinner

Roast celeriac soup, truffle oil £8.50

Herb omelette with fries £8.50

Dusted calamari, lemon aioli £8.50

Smoked aubergine dip with minty broad-beans and crisp flatbread £10

Burrata and tomato Caprese £10

Smoked duck breast, raspberries and hazelnuts £12

Potted smoked trout, pickled cucumber and toast £12

Mushroom and black truffle tortelloni, sage butter, parmesan £16

Fresh tagliatelle with beef ragu £18

Pan seared chicken, roast peppers with shallots, couscous, parsley £20

Pan fried Brixham ling with garlic and almond pesto, samphire and crisp potatoes £21

8oz Devon sirloin steak, peppercorn sauce, chips, charred cherry tomatoes and dressed leaves £25

Sides (all £3.50)

Seasonal greens/Chips, rosemary salt/French fries/Mixed leaf salad with honey and mustard dressing

Puddings or at any time

Chocolate brownie, peanut butter ice cream £8.50

Quince crumble, clotted cream £8.50

Baked rice pudding, spiced berry compote £10

Selection of British cheeses, chutney and crackers £14.50

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.