

SOUTHERNHAY HOUSE

Made in Exeter

February Private Dining Menu

1st to 29th February 2020, £38 per head

Please choose one option from each course for each guest.

Unless otherwise specified, steak will be served medium-rare.

Jerusalem artichoke soup, walnut bread and truffle oil

Spiced haddock fish cake, Thai cucumber salad

Crispy pigs' cheek, black pudding crumble, cider and pickled onions

Charred purple sprouting broccoli, white bean hummus, pesto and toasted almonds

Pan fried guinea fowl, smoked bacon, baby onion, carrot and wild herb gnocchi

Roasted skate wing, brown shrimp, seaweed and caper butter

Leek, potato and smoked garlic pithivier, frisée and apple salad

10oz ribeye steak, roasted vine tomatoes, chunky chips, peppercorn sauce and baby leaf salad

(supplement £6)

Rum marinated pineapple, coconut sorbet and gingerbread

Dark chocolate and orange tart, crème fraîche and candied orange

Set duck egg custard, poached rhubarb, berry compote

Regional cheeseboard, celery, chutney and biscuits (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.