

SOUTHERNHAY HOUSE

Made in Exeter

October Private Dining Menu

1st to 31st October 2020, £38 per head

Please choose one option from each course for each guest.

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

Roasted celeriac soup, truffle oil, hazelnut crumb

Smoked duck, braised red cabbage with blackberries

Smoked mackerel mousse, rye toast, tomato jam and watercress

Burrata, pickled beetroot and caramelised walnuts

Pot roasted guinea fowl, roasted parsnip, pear, kale and blackberry reduction

Grilled fillet of plaice, buttered new potatoes, sea greens, lemon and caper sauce

Aubergine and coconut curry, basmati rice

8oz Devon raised sirloin steak, chips, charred cherry tomato,

peppercorn sauce and dressed leaves (supplement £6)

Quince crumble, ginger ice cream

Baked rice pudding, spiced blackberry compote

Dark chocolate delice, peanut butter ice cream

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.