

# SOUTHERNHAY HOUSE

*Made in Exeter*

## *October Bar Menu*

### **A simple sandwich**

Toasted rye sourdough open sandwich, with a mixed leaf salad and French fries, you choose the topping  
Home made fish fingers, tartar sauce, crispy onions £9.50  
Steak and caramelised onion £13  
Grilled goats' cheese, honey and walnuts £8.50

### **Mix and match or a main course**

Dusted calamari, lemon aioli £9  
Herb omelette with fries £9  
Roasted celeriac soup, truffle oil £8  
Smoked mackerel mousse, rye toast, tomato jam £7.50  
Charcuterie plate, toasted sourdough, boozy fig £10  
Burrata, pickled beetroot and caramelised walnuts £10  
Fresh tagliatelle with beef ragù £14  
Wild mushroom ravioli, rocket and parmesan £14  
Pan seared cod, new potatoes, kale, lemon and butter sauce £17  
8oz Devon ribeye 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 Moscatel dressing

### **“Tiffin Tins” £27 each (perfect for sharing)**

Choose four of any combination to mix and match at your leisure:

Fish fingers/Calamari with lemon aioli/Mixed leaf salad/Charcuterie with toasted sourdough/  
Spinach and feta filo parcels/Smoked mackerel mousse on rye toast/Chips/Cheese selection with crackers/  
Burrata, pickled beetroot and caramelised walnuts  
yoghurt, mustard, chutney served on the side....

### **Puddings or at any time**

Chocolate brownie, ice cream £7  
Seasonal fruit frangipane tart, clotted cream £8  
Selection of British cheeses, chutney and crackers £13.50

### *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.*