

SOUTHERNHAY HOUSE

Made in Exeter

February Private Dining Menu

1st to 28th February 2021, £38 per head

Please choose one option from each course for each guest.

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

Charred carrots, white bean hummus and gremolata

Onion and cider soup, cheddar croutons

Ham hock fritters, apple and celeriac remoulade

Pan seared cod, minted pea salsa

Smoked and roasted rump of lamb, potato gratin and buttered kale

Polenta mousse, wild mushroom fricassee, Grana Padano and truffle oil

Salmon cake, wilted spinach, and hollandaise sauce

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

peppercorn sauce and dressed leaves (supplement £6)

Chocolate fondant, cherry ice cream

Poached pear and pistachio tart, crème fraîche

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.