

SOUTHERNHAY HOUSE

Made in Exeter

April/May 2021 Private Dining Menu

17th April to 31st May 2021, £38 per head

Please choose one option from each course for each guest.

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

Twice baked smoked haddock soufflé, parsley and horseradish pesto

Chilled pea soup

Heritage tomatoes, burrata and basil

Ham hock terrine, boozy fig and cress

Searred salmon, new potatoes, asparagus and tarragon sauce

Pan roasted chicken, fennel and broad bean salad with hazelnuts and feta

Cauliflower steak, white bean puree, parsley and radish

8oz Devon ribeye steak, peppercorn sauce, chips, charred cherry tomatoes and dressed leaves (£6 supplement)

Roast peach, coconut crumble and coconut ice cream

Chocolate cheesecake, strawberry, mint and balsamic salad

Selection of British cheeses, chutney and crackers (£5 supplement)

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.