

SOUTHERNHAY HOUSE

Made in Exeter

September Private Dining Menu

1st to 30th September 2021, £40 per head

Please choose one option from each course for each guest.

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

Roasted cauliflower soup, cauliflower bhaji and green oil

Smoked duck breast, raspberries and hazelnuts

Twice baked cheese soufflé, pickled beetroot

Gravlax with dill dressing

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

Cider braised pork belly, mash, Savoy cabbage and bacon

Butternut squash risotto, "Tickelmores" goats' cheese and sage butter

8oz Devon raised sirloin steak, chips, charred cherry tomato, peppercorn sauce and dressed leaves (supplement £6)

Chocolate mousse, peanut butter ice cream and candied peanuts

Plum tart tatin, crème fraîche

Spiced rice pudding, berry compote

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.