

SOUTHERNHAY HOUSE

Made in Exeter

September Lunch and Dinner

Roast cauliflower soup, green oil £8

Herb omelette with fries £8.50

Dusted calamari, lemon aioli £8.50

Smoked aubergine dip with minty broad-beans and crisp flatbread £10

Grilled halloumi, roast beetroot, red chilli, mint and honey £12

Smoked duck breast, raspberries and hazelnuts £12

Potted smoked trout, pickled cucumber and toast £12

Mushroom and black truffle tortelloni, sage butter, parmesan £16

Fresh tagliatelle with beef ragu £18

Pan seared chicken, roast peppers with shallots, couscous, parsley £20

Pan fried 'Brixham' ling with garlic and almond pesto, roasted leeks and new potatoes £21

8oz Devon sirloin 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 honey and mustard dressing

Puddings or at any time

Plum crumble, clotted cream £8.50

Chocolate mousse, ice cream £9

Selection of British cheeses, chutney and crackers £14.50

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.