

SOUTHERNHAY HOUSE

Made in Exeter

Graduation Week Menu

Available from 11th to 15th July 2016

Tomato gazpacho, basil and shallot £5.50

Tempura battered vegetables, lime and harissa mayonnaise £5.50

Soused mackerel, chilli and lime salsa £6.50

Smoked wood pigeon, picked cherry and hazelnut £8.00

Crispy polenta, soft poached egg, truffle hollandaise and summer greens £15.00

Pan-seared salmon, confit jersey royals, pea salad £17.00

Roasted haunch of venison, braised shoulder, carrot and orange £19.50

10oz rib-eye steak, hand cut chips, pickled vegetables and lettuce £24.00

Sides

Mixed leaf salad, Hand cut chips, Buttered seasonal greens

All £3

Strawberry parfait, white peach sorbet and elderflower £6.50

Apricot frangipani tart, toasted almond ice cream £7.00

Chilled chocolate fondant, greengage sorbet and salted praline £7.50

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.

A discretionary 10% service charge will be added to bills for parties of 8 or more. Tips are shared equally between staff.