

SOUTHERNHAY HOUSE

Made in Exeter

April Lunch and Dinner

1st to 30th April 2024

Starters

Fresh-baked mixed breads, salted farm butter or olive oil and balsamic £4.20 **

Dusted calamari, lemon aioli £9

Thai red lentil and coconut soup £9 **

Asparagus, lemon butter, shaved pecorino £11

Slow braised pork belly, apple and garlic relish, crackling £12.50

Zaalouk, crisp halloumi, pitta £12.50 **

Spiced crab cakes, Thai salad, sesame £13

Mains

Seafood stew, saffron aioli £19 - *add fresh-baked breads and butter* £4.20

Beetroot gnocchi, baby spinach, toasted walnuts, feta, green herb oil £19 **

Warm apricot harissa chicken, freekah salad, preserved lemon, pistachio, coriander £24

Lamb ragu, rigatoni, pecorino £25

Pan-fried hake, wild garlic risotto, roast fennel, hazelnut £28

10oz Devon ribeye steak, peppercorn sauce, chips,

charred cherry tomatoes and mixed leaf salad £34

Sides (all £4.20)

Chips, rosemary salt ** | French fries ** |

SH House salad with honey and mustard dressing **

Puddings or at any time

Passionfruit and white chocolate cheesecake, raspberries £10

Rhubarb crumble, clotted cream ice cream £10

Affogato: vanilla ice cream, espresso, Amaretto shot £10 **

Selection of British cheeses, chutney and crackers £17.50

*** these dishes are either vegan or can be adapted so; please specify your requirement on ordering
Please notify our Duty Manager if you have a known allergy or are concerned about the ingredients in any dish.
A 12.5% discretionary gratuity is added to your bill. All tips are shared equally between all staff.*