SOUTHERNHAY HOUSE

Made in Exeter

November 2026

SMALL APPETITE | SHARING

Crunchy halloumi wedges, chilli jam	£6
Olives, sun-blush tomatoes, roast nuts	£8
Dusted calamari, lemon aioli	£10
Hummus, pine nuts and sesame dukkah, confit garlic, warm flatbread	£10
Sweetcorn and smoked cheddar fritters, tomato, chilli and coriander salsa	£12
Lamb 'cigars', SH apricot chutney	£13
Herb omelette, with a choice of salad or fries (for both, £3 supplement)	£14
Home made fish fingers, chips, tartar sauce	£14
Smoked salmon, cream cheese and dill on toasted crumpet, salad garnish	£15
Selection of British cheeses, chutney and crackers, boozy fig *Godminster cheddar, Cricket St Thomas brie, Cornish Blue*	£19
Beef ragu with fresh papardelle, parmesan	£19

STARTER | MAIN | PUDDING

2 courses £30, 3 courses £40

Or choose *a la carte*

Enjoy the best of Devon with our seasonal a la carte menu, featuring locally sourced produce and modern British dishes

SIDES

Fresh baked mixed breads, salted farm butter or olive oil and balsamic	£4
Chips with rosemary salt or French fries	£4
House side salad, honey and mustard dressing	£4

STARTERS

Thai coconut and red lentil soup, coriander, lime	£9
Grilled fillet of mackerel, beetroot and horseradish, baby new potato salad	£13
'SH' Maple smoked chicken croquettes, pear and hazelnut salad, pear vinaigrette	£13

MAINS

Roasted squash risotto, toasted walnuts, blue cheese and crispy sage leaves,	£21
Herb crusted salmon with warm dill potato salad, caraway roasted beetroot	£26
Slow roast pork belly, black pudding mash, caramelised apple cabbage	£26
8oz Devon sirloin steak, wilted spinach, fries and peppercorn sauce	£28

PUDDINGS

Affogato	£9
Warm chocolate brownie, very cherry ice-cream	£10
Apple crumble, spiced maple syrup cream	£11

ASK ABOUT OUR SET MENUS AND PRIVATE DINING FOR 8 - 24 GUESTS

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.

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Breakfast Menu

WELL, WHY NOT?

Mimosa	£16
Bloody Mary	£15
Glass of Pol Roger Brut Reserve	£17.50

SEASONAL & LOCAL

The "Full English" £19
Eggs your way, bacon, roast tomatoes, mushroom, black pudding, baked beans, sausages

The "Full Veggie" £17
Eggs your way, halloumi, spinach, cherry tomatoes, mushroom, baked beans and hash browns

Ciabatta breakfast bap, choose 2 of: £12
Fried egg, bacon, sausage, halloumi, mushroom, black pudding, hash browns

Creamy porridge with berry compote £13
(gluten/dairy free available)

Toasted halloumi crumpets, tomato £16
chilli salsa, fried eggs

Scrambled eggs and smoked salmon £17

Scrambled tofu, spinach, confit tomatoes £14
on sourdough toast

Buttermilk pancakes *(gluten free available)* £15
Berry compote, peanut butter or smoked bacon, maple syrup

Grilled kippers, spinach and poached eggs £19
(allow 20 mins)

Soft boiled eggs and 'soldiers' £13

Add an extra to any dish: each £4
fried eggs, halloumi, bacon, sausage

Toast or crumpets, butter, £5
strawberry jam and marmalade

Baby croissants, butter and jam £6
(allow 12 mins)

Greek yoghurt to mix with: £12
granola, seeds, nuts, fruit compote,
tahini, honey

DRINKS

Fresh orange juice	£3.90
Cafetiere	
for one	£5.00
for two	£7.80
Americano	£4.90
Latte | Cappuccino | Flat White | Iced	£5.20
Teapigs teas (a wide selection, please ask)	£4.80
Momo kombucha raspberry hibiscus | ginger-lemon	£7.80
Bottle of mineral water still | sparkling	£5.00

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