

SOUTHERNHAY HOUSE

Made in Exeter

September 2026

SMALL APPETITE | SHARING

Crunchy halloumi wedges, chilli jam	£6
Olives, sun-blush tomatoes, roast nuts	£8
Dusted calamari, lemon aioli	£10
Baba ganoush, pinenuts 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 <i>Godminster cheddar, Cricket St Thomas brie, Cornish Blue</i>	£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

Miso butternut squash soup, crispy kale, sesame	£9
Grilled fillet of mackerel, pickled grapes, rocket and coriander seeds	£13
'SH' Maple smoked chicken croquettes, pear and hazelnut salad, pear vinaigrette	£13

MAINS

Potato gnocchi with roast tomato and aubergine, pine nuts, parmesan	£21
Seafood stew, saffron aioli and garlic sourdough croutons	£24
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
Roasted plum and almond cake, 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,
strawberry jam and marmalade

£5

Baby croissants, butter and jam
(allow 12 mins)

£6

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

£12

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

£4.80

(a wide selection, please ask)

Momo kombucha

£7.80

raspberry hibiscus | ginger-lemon

Bottle of mineral water

£5.00

still | sparkling

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