SOUTHERNHAY HOUSE
Made in Exeter

November 2026 Set Menu

£55 per head - pre-order not less than 3 days prior to your event please

Canapes in the Bar to start, additional £10 per person
smoked salmon on baby new potato, dill | lamb bon bon, SH apricot chutney | Halloumi chip, chilli jam

Fresh baked breads and salted farmhouse butter/olive oil

Starters
Thai coconut and red lentil soup, coriander, lime

Grilled fillet of mackerel, beetroot and horseradish, baby new potato salad

Smoked chicken croquettes, pear and hazelnut salad, pear vinaigrette

Mains
Roasted squash risotto, toasted walnuts and blue cheese, sage

Herb crusted salmon with warm dill potato salad, caraway roasted beetroot

Slow roast pork belly, black pudding mash, caramelised apple cabbage

10oz Devon raised ribeye steak, chips, charred cherry tomato, peppercorn sauce and dressed leaves *(supplement £9)*

Pudding
Warm chocolate brownie, very cherry ice cream

Apple crumble, spiced maple syrup cream

Affogato: vanilla ice cream, espresso

Selection of West Country cheeses, chutney and crackers, boozy fig (supplement £8pp)

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.