

SOUTHERNHAY HOUSE

Made in Exeter

September 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

Miso butternut squash soup, crispy kale, sesame

or

Grilled fillet of mackerel, pickled grapes, rocket and coriander seeds

or

‘SH’ Maple smoked chicken croquettes, pear and hazelnut salad, pear vinaigrette

Mains

Gnocchi with roast tomato and aubergine, pine nuts, parmesan

or

Seafood stew, saffron aioli and garlic sourdough croutons

or

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

or

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

Pudding

Warm chocolate brownie, very cherry ice cream

or

Roasted plum and almond cake, spiced maple syrup cream

or

Affogato: vanilla ice cream, espresso

or

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.