

Served until 4pm

Brunch

add 1.5 hrs of
bottomless bubbles for £20

Shakshuka £11

toasted sourdough, two eggs (v) or tofu (vg) £11

Huevos Rancheros £12

black beans, pico de gallo, red leicester, tortilla, two fried eggs (v)

Smashed Avocado £9.95

poached organic eggs, crumbled feta, chilli & seeds on sour dough (v)

Ultimate Breakfast Bap £10.5

8 rashers of bacon, sausage, fried egg, american cheese

Honey Butter Crepes £9.75

homemade cognac nutella 5% abv (v)

Eggs Benedict £10.5

organic poached eggs, sourdough, bacon & hollandaise

Eggs Florentine £10

organic poached eggs, sourdough, spinach & hollandaise (v)

Eggs Royale £10.85

organic poached eggs, sourdough, scottish smoked salmon & hollandaise

Extra Sides: Bacon, Smoked Salmon, Avocado, 2 Eggs £3.50

Burgers

all £13.5 with chips

upgrade to **Sweet Potato Fries** for £1.5

The Exhibit House Burger

british beef, crisp lettuce, tomato, cheese,
shed relish, house sauce

The Exhibit Vegan Burger

avocado, black garlic mayo,
vegan cheddar (vg)

Halloumi Burger

black garlic mayo, butterhead lettuce (v)

Fish Finger Burger

gherkin, celeriac remoulade, butter head
lettuce

Mac & Cheese

Classic Mac & Cheese

aged gouda & red leicester cheese sauce,
herby crust £11

+ Bacon & Leek £3

+ Lobster £10

+ Pulled Beef £4

+ Truffle £2

Vegan Mac & Cheese

creamy vegan cheese sauce, herby crust £11

+ truffle oil £2

+ onion & leeks £2

The Bottomless Bubbles offer must be selected by the whole table and is only sold with food.

The 90 mins starts from when the first glass of bubbles is poured. Responsible drinking applies at all times. Further T&Cs apply. Please make your server aware of any allergens and request a full allergens matrix. As we use a lot of products in a very busy kitchen we cannot guarantee our menu is free from allergens. We apologise we cannot cater for those with severe allergies. A 12.5% discretionary service charge is added to all bills. This goes directly to the teams.

Served from 4pm

THE EXHIBIT

Small Plates

Any 3 of the below for £18
or 4 for £22

Stone Bass Ceviche

tiger milk, edible flowers, chilis £9

Sweet Potato Cannelloni

mushrooms, romesco sauce (vg) £8

Cold Smoked Trout

keta caviar, creme fraiche & dill oil £9.5

Duck Liver Parfait

couitreau, seeded rye crouton,
tangerine gel £9.5

Charred Beetroot

whipped goats cheese,
puffed buckwheat (v) £8.5

Beef Sliders

british beef, crisp lettuce, tomato, cheese,
shed relish, house sauce £9

Blackened Bream Sliders

celeriac remoulade £10

Peanut Crusted Tofu

dragons breath sauce (vg) £6

Parmesan & Truffle Rice Balls (v) £6.5

Salted Cranberry & Goats Cheese Spring Rolls

truffled honey (v) £7.5

Ham Hock & Fontina Croquettes £6.5

Jerusalem Artichoke & Potato

Hundred Layer Fries

black garlic mayo (vg) £5.5

Pulled Beef Posh Nachos

melted cheese, avo, chilis £7.5

Vegetarian Posh Nachos

melted cheese, avo, chilis £6.5

Salt & Pepper Squid

smoked jalepeno mayo £7

Six Peri Peri Chicken Wings £7.95

Bottomless Supper Club

£20 for bottomless bubbles when
dining in our upstairs restaurant

Burgers

all £13.5

The Exhibit House Burger

british beef, crisp lettuce, tomato, cheese,
shed relish, house sauce & chips

The Exhibit Vegan Burger

Vegan burger, avocado, black garlic mayo,
vegan cheddar & chips (vg)

Herbed Halloumi Burger black garlic
mayo, butterhead lettuce & chips (v)

Fish Finger Burger gherkin, celeriac
remoulade, butterhead lettuce & chips

upgrade to **Sweet Potato Fries** for £1.50

Mac & Cheese

Classic Mac & Cheese

aged gouda & red leicester cheese sauce,
herby crust £11

+ **Bacon & Leeks** £3

+ **Lobster** £10

+ **Pulled Beef** £4

+ **Truffle** £2

Vegan Mac & Cheese

creamy vegan cheese sauce, herby crust
£11

+ **Truffle Oil** £2

+ **Onion & Leeks** £2

Drinks Menu

Cocktail Specials

All £12

Pear Menage a Trois

Virgin pears, french brandy, fresh puree and a hint of vanilla all topped with Champagne

Naughty Monkey Smash

Fresh Pomegranate, Apricot Brandy and Monkey shoulder whiskey built in and served on ice

Sloe & Bitter Collins

Haymans Sloe Gin, homemade raspberry syrup and sicilian lemonade for a wintery twist on a classic tom collins

Cocktails

Chilli & Lime Margarita £9.95

reposado tequila, red thai chilli, mint, salt, lime juice & agave syrup, served over ice

Eastern Standard £9.95

gin, cucumber, mint leaves, freshly squeezed lime & a pinch of sugar

Blackberry & Peach Daiquiri £9.5

rum, peach liqueur, blackberries & lime juice

Classic Lychee Martini £9.95

vanilla vodka, a touch of rose water, lychee juice & lychee liqueur

Autumn Fizz £9

dry gin, prosecco, creme de cassis, elderflower & lime

Nikka from the Barrel Sour £11

amaretto, nikka from the barrel, cherry bitters, aquafaba, lemon juice

Passion Fruit Martini £10.5

vodka, passoa, passion fruit, vanilla & prosecco

Exhibit A £9.5

bourbon, st germain, apple juice, thyme & a touch of black pepper

Aperol Spritz £9

aperol, fresh grapefruit juice, lemon, orange bitters, prosecco

Tequila Espresso Martini £9.95

tequila reposado, rumchata, kahlua, espresso (classic also available)

Cocktail Jugs

All £18

Pisco Punch

our take on the classic with Pisco Soldeica, fresh mint, pineapple & orange juice topped with Champagne

Bloody Maria

Reposado Tequila instead of Vodka for the Perfect Hair of the Dog. Medium Hot!

Green Russian

Sapling vodka, apple juice, homemade matcha tea syrup & fresh rosemary. For every bottle of Sapling sold a tree is planted!

Sparkling

Prosecco £6.5 (125ml) £29.95 (btl)

Perrier Jouet Champagne £10 (125ml) £60 (btl)

Perrier Jouet Rose Champagne £75 (btl)

White Wine

Exhibit House White £5.5 (175ml) £21 (btl) (vg)

Tooma River Chardonnay, Australia £23 (btl)

Belfiore Pinot Grigio, Italy £6 (175ml) £24 (btl)

Serra de Estrela Albarino, Spain £30 (btl) (vg)

White Cliffs Sauvignon Blanc, NZ £8 (175ml) £30 (btl)
Tropical, fruity, crisp and fresh

Cave du Lugny Macon Villages, France £34 (btl)
Light, packed with minerality - a real beauty of a wine.

Cloudy Bar Chardonnay, New Zealand £43 (btl)
The superior wine from Cloudy Bar. Savour every last drop!

Domain Roquemolieres Picpoul de Pinet, France £28 (btl)

Red Wine

Exhibit House Red £5.5 (175ml) £21 (btl)

Vistamar Cabernet Sauvignon, Chile £24 (btl)

Canchales Rioja Tempranillo, Spain £25 (btl)

Outnumbered Malbec, Argentina £8 (175ml) £30 (btl)
Big & juicy with rich dark plum, cacao & black cherry

Jealousy Pinot Noir, France £27 (btl)

Anakena Birdman Merlot, Chile £24 (btl)

Tooma River Shiraz, Australia £6 (175ml) £24 (btl)

Rose Wine

Exhibit House Rose £5.5 (175ml) £21 (btl)

Folonari Pinot Grigio Rose, Italy £6 (175ml) £24 (btl)

Chemin de Provence Rose, France £7 (175ml), £28 (btl)
Beautifully pale rose that is perfectly fresh, crisp & clean

Specials

**Whispering Angel, Provence, France**

the ultimate award winning rose, crisp, elegant & fresh. £45 (btl) or £85 (magnum)

Gorrilla Grillo, Sicily, Italy a bouquet of white peach, lychee & fresh citrus with a crisp, dry, mineral finish £25

Keo Aphrodite, Cyprus dry & crisp with a delicate aroma of fresh cut hay & stone fruit £26

50ml Cafe Patron XO Minis £10.50 handcrafted premium coffee tequila served in individual 50ml bottles