

Drinks Menu

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** £9.5
 vanilla vodka, a touch of rose water, lychee juice & lychee liqueur
- Autumn Spritz 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** £9.95
 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)

Softs

- Eager Pressed Juices** £3.00
- Cucumber & Watermelon Double Dutch Soda** £3.5
- Pomegranate & Basil Double Dutch Soda** £3.5
- Jax Coconut Water** £5
- Iconic Coke / Diet Coke** £3.5
- Press Fresh Orange Juice** £4.5
- Press Lean Green Juice** £5

Beer - Bottled

- Heineken** 5% abv £4.95 / **Heineken 00** 0% abv £4.5
- Sol** 4.5% abv £4.95
- Tiger** 5% abv £4.95
- Old Mout Kiwi & Lime / Berries & Cherries** 4% abv £6
- Beavertown Gamma Ray** 5.4% abv £6 (can)

Beer - Draught

- Amstel** 4% abv £5.4/£2.7
- Brixton Pale Ale** 4.2% abv £6/£3
- Beavertown Neck Oil** 4.3% abv £6.25/£3.15
- Guinness** 4.2% abv £5/£2.5
- Birra Moretti** 4.6% abv £6/£3
- Orchard Thieves Cider** 4.5% abv £5.2 / £2.6

Sparkling

- Prosecco** £6.5 (125ml) £29.5 (btl)
- Perrier Jouet Champagne** £10 (125ml) £60 (btl)
- Perrier Jouet Rose Champagne** £75 (btl)

White Wine

- Exhibit House White** £5 (175ml) £19.95 (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 Roquemolliere Picpoul de Pinet, France** £28 (btl)

Red Wine

- Exhibit House Red** £5 (175ml) £19.95 (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 (175ml) £19.95 (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

Brunch until 4pm

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 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 (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 & with chips

The Exhibit House Burger

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

The Exhibit Vegan Burger

avocado, black garlic mayo, vegan cheddar

Halloumi Burger

black garlic mayo, butterhead lettuce

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.

Small Plates

Any 3 of the below for £17

Six Peri Peri Chicken Wings £7.95

Peanut Crusted Tofu

dragons breath sauce (vg) £6

Parmesan & Truffle Rice Balls (v) £6.5

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

Salt & Pepper Squid

smoked jalepeno mayo £7

Any 3 of the below for £20

Stone Bass Ceviche

tiger milk, edible flowers, chilis £9

Duck Liver Parfait

coutrreau, seeded rye crouton,
tangerine gel £9.5

Sweet Potato Cannelloni

mushrooms, romesco sauce (v) £8

Charred Beetroot

whipped goats cheese,
puffed buckwheat (v) £8.5

Fig & Blue Cheese Tartin (v) £7.5

Beef Sliders

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

Blackened Bream Sliders

celeriac remoulade £10

Bottomless Supper Club

£20 for bottomless bubbles when dining in our upstairs restaurant

Burgers

all £13

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 (v)

Fish Finger Burger gherkin, celeriac
remoulade, butter head lettuce & chips

Mac & Cheese

Classic Mac & Cheese

creamy vegan cheese sauce, herby crust
£11

+ **Bacon & Leek** £3

+ **Lobster** £10

+ **Pulled Beef** £4

+ **Truffle** £2

Vegan Mac & Cheese

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

+ **truffle oil** £2

+ **onion & leeks** £2