

## Brunch

served till 3pm

**Breakfast Bap** streaky bacon, sausage, cheese & a fried egg  
£9.75

**Breakfast Yoghurt Bowl** coconut yoghurt, homemade granola, seasonal fruit & london honey (vg) £8.5

### Smashed Avocado

toasted brixton sourdough, chilli, spring onion & fresh coriander £9.95

**The Full British** bacon, sausage, roasted plum tomato, mushroom, toasted sourdough, two fried eggs £13

**The Full Vegan** vegan sausage, sautéed spinach, roasted mushroom, roasted plum tomato, toasted sourdough (vg)  
£12

**Eggs Benedict** Our signature toasted sourdough with poached eggs, bacon & rich hollandaise sauce. £9.95

**Eggs Florentine** Our signature toasted sourdough with poached eggs, spinach & rich hollandaise sauce. £9.5

**Eggs Royale** Our signature toasted sourdough with poached eggs, smoked salmon & rich hollandaise sauce.  
£9.95

Extra Sides: **Bacon, Smoked Salmon, Avocado, 2 Eggs**

## Add Bottomless Bubbles

Add 90 minutes of Bottomless Bubbles to your brunch for £20  
\*t&cs apply

## Lighter Bites

**Roasted Garlic Hummus** toasted brixton sourdough £8

**Korean Chicken Bits** sweet korean glaze, fresh peanuts & coriander £9 / £15

**Salt & Pepper Squid** smoked jalepeno mayo, fresh chilli & spring onion £8.95

**Chopped Salad** cos lettuce, red cabbage, golden beetroot, carrot, walnuts, granny smith, pomegranate, fresh herbs  
£9.5

**Posh Nachos** melted cheese, guacamole, sour cream, pica de gallo £8.5  
add pulled pork £3

## Burgers & Big Plates

**Whole Scottish Lobster** lemon garlic butter, thick cut chips & seasonal greens £30

**Sirloin Steak** thick cut chips & seasonal greens £23

### Sirloin Steak + Half a Lobster

lemon garlic butter, thick cut chips & seasonal greens £35

**Malaysian Red Curry** coconut yoghurt & jasmine wild rice (vegan) £11  
add grilled chicken £14

**Buttermilk Chicken Burger** buttermilk chicken, smoked Jalapeno mayonaise & chips £13.75

**The Exhibit House Burger** british beef, crisp lettuce, tomato, cheese, house sauce & chips £13.5

**The Exhibit Vegan Burger** vegan burger, avocado, black garlic mayo, vegan cheddar & chips (vg) £13.5

Upgrade your fries to sweet potato fries for £1

## Sides

**Thick Cut Chips** £3.5

**Sweet Potato Fries** £4.5

**Daily Greens** £4

**House Salad** £3.5

## Sweet

**Happy Endings Ice Cream Sandwich** made in east london (vegan) £5.5

**London Mess** meringue, berry compote, whipped cream, london honey £6.5

**Dulce de leche & Chocolate Pot** cadburys mini eggs  
£5

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.

## White Wine

# THE EXHIBIT

**Molino Loco Macabeo, Spain** Btl £25, 175 ml £5.5, 250 ml £7.8

Pale lemon wine, with aromas of pear and citrus. Fresh acidity and fruity flavour.

**Monopolio Pinot Grigio, Italy** Btl £30, 175 ml £6.5, 250 ml £9.5

Yellow wine, with aromas of citrus and floral notes. Long and refreshing finish.

**Ribbonwood Sauvignon Blanc, New Zealand** Btl £35, 175 ml £9, 250 ml £12

This Marlborough wine is well balanced and crisp. Aroma of grapefruit, with lemon and herbal flavours.

**Baron de Badassière, Viogner IGP, France** Btl £36

Fresh and modern style Viogner with aromas of almond and honey, guava and apricot flavour.

**Domain La Croix Gratiot, Picpoul de Pinet, France** Btl £38

Wine with a vibrant citrus aroma, fresh acidity a fruit on the palate. Long finish and high minerality.

**Terre Antiche Gavi di Gavi, Italy** Btl £45

This wine is scented and delicate, with hints of lime zest and a mineral finish.

## Rose Wine

**Cantina di Monteforte Pinot Grigio Rosato, Italy** Btl £28, 175 ml £6, 250 ml £9

**Miraval "Studio" Rosé, IGP Méditerranée** Btl £35, 175 ml £9, 250 ml £12, Magnum 1.5L £ 70, Jeroboam £140

Pale pink wine, with aromas of red berries and a lovely textured palate, flavours of apricot and peach. Well balanced with bright acidity.

**Miraval Rosé, Cotes de Provence, Provence, France** Btl £45, Magnum 1.5L £ 90 Jeroboam £180

One of the world's greatest rosé wines, made in the hearth of Provence. Its smooth and creamy feel on the palate, only betters the fresh aroma and the notes of pink grapefruit. Indulgent fruity flavour.

## Red Wine

**Molino Loco, Monastrell, Spain** Btl £25, 175 ml £5.5, 250 ml £7.8

Deep and vibrant red colour. Well structured palate, soft tannins and a delicate fruity finish.

**Peter Lehmann Wildcard, Shiraz/Cabernet, Australia** Btl £ 30, 175 ml £6.5, 250 ml £9.5

Rich flavour of vanilla and liquorice, blackcurrant and mint. Perfect balance of fruity, savoury and spice.

**Kaiken Clasico, Mendoza Malbec, Argentina** Btl £35, 175 ml £9, 250 ml £12

Deep purple coloured wine, with aromas of black fruit, chocolate and tobacco.

**Grand Dominio, Rioja Crianza, Spain** Btl £38

Ruby red colour. Aromas of ripe strawberries and cranberry, with a hint of vanilla and clove.

**A Mano, Primitivo di Puglia, Italy** Btl £40

Spicy notes of cocoa and blackberries. Full bodied and very fruity on the palate. Elegant and complex.

**Famille Perrin, Côtes-du-Rhône, France** Btl £50

Elegant wine, with aromas of redcurrant and spices. Long and rich finish.

## Sparkling

**Ca' di Alte, Prosecco Spumante Extra Dry NV, Italy** Btl £35, 125 ml £6.5

Light straw yellow with fine bubbles. Bright and clean palate with a refreshing finish.

**Piper-Heidsieck, Cuvée Brut NV, Champagne, France** Btl £50, 125 ml £8.5

Almonds and hazelnut aromas, with flavour of fresh pear and apple. Lively, light and beautifully balanced.

**Laurent-Perrier, La Cuvée Brut NV, Champagne, France** Btl £90

Pale gold colour with fine bubbles, notes of peach & white fruit on the palate carry through to the long finish.

**Laurent-Perrier, Cuvée Rosé NV, Champagne, France** Btl £120

Salmon pink in colour, with clean fruity flavours of fresh strawberries and wild cherries.