

Pre Order Packages

We have some great pre-order options on food and drinks.

It is often better value to order food and drinks in advance from our party packages. It's a great way to guarantee a proportion of spending in advance if you are on a minimum spend and your guests get well fed and watered at your party. Plus pre ordered food can be served after our kitchen is closed..ideal for those who fancy a midnight snack.

Or if you prefer, just order from our menu on the night. Pre orders need to be placed a minimum of three days in advance.

Sharing Boards

Luxury Seafood Smorgasbord

Whole lobster, salt & pepper squid, grilled prawns & british oysters. Served with lemon, red wine vinegrette & fresh sourdough £65

Perfect for six to share over drinks

The Exhibit Sharer £65

Korean Chicken Bits sweet korean glaze, fresh peanuts & coriander

Mini Buttermilk Chicken Burgers buttermilk chicken, smoked Jalapeno mayonnaise

Mini House Burgers british beef, crisp lettuce, tomato, cheese, shed relish,

Pulled Pork Posh Nachos melted cheese, guacamole, sour cream, pica de gallo

The Exhibit Vegetarian Sharer £65

Posh Nachos melted cheese, guacamole, sour cream, pica de gallo

Mini Vegan Burger vegan burger, avocado, black garlic mayo, vegan cheddar

Roasted Garlic Hummus toasted brixton sourdough

Sweet Potato Fries garlic mayo

Sharers are ideal for six to share over drinks or to serve ten canapé style

Cocktail Master Class

Our Cocktail Masterclass is hosted by our Head Bartender and you learn to mix, muddle, shake and stir your cocktails. The class includes a welcome glass of bubbles, three cocktails & a shot. £40pp. Allow one-and-a-half hours

Get Menu

A group sit down meal. Your choice from three courses. £28 per person.

Add a welcome glass of fizz for £5 per person.

Korean Chicken Bits sweet korean glaze, fresh peanuts & coriander

Salt & Pepper Squid smoked jalapeno mayo, fresh chilli & spring onion

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

Sirloin Steak thick cut chips & seasonal greens (£5 surcharge)

Malaysian Red Curry coconut yoghurt & jasmine wild rice (vegan)

Brixton Bun battered fish sandwich, mushy peas, tartare sauce

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

Whole Scottish Lobster lemon garlic butter, thick cut chips & seasonal greens (£10 surcharge)

London Mess meringue, berry compote, whipped cream, london honey

Dulce de leche & Chocolate Pot cadburys mini eggs

Drinks Packages

Bellini Builder Build your own bellini's with prosecco, fruit juices, liqueur and loads of fruit to make a dozen Bellini's of your choice £70

Prosecco Party Six Bottles of Prosecco £170

Gin Bar Two bottles of london Beefeater gin with enough mixers, fruits & herbs to make the ultimate gin drinks. £120

Bucket of Beers twelve bottles of Heineken £50

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.