the EXHIBIT

Youth club for adults

Brunch + lunch
Go Bottomless with brunch and add unlimited* prosecco for £20

Brunch
The full Exhibit avocado on toast / chorizo / tiger prawns / black beans / 2 eggs £11.5
Flat iron steak fried eggs / chimichurri / sourdough (gf) £13
The Exhibit big breakfast 2 fried eggs / roast tomatoes / mushrooms / bacon / beans / sausage / black pudding / toast £9.5
Pulled chicken chilaquiles lightly fried corn tortillas / fried egg / tomato salsa / cheese / sour cream £9.5
Sweetcorn fritters poached eggs / tomato + red onion salad (v) £7.5
Croissant french toast fresh berries + cream (v) £7.5
Avocado on toast poached egg / tomato salsa (v) £8

Add some extras Chorizo £2.5 / Smoked bacon £2 / Tiger prawns £3 / Halloumi £2.5

English muffins + hollandaise / make yours how you like it
Benedict with smoked bacon £7.5
Florentine with spinach (v) £7
Royale with smoked salmon £8

Served from 12pm

Nibbles
olives £3 pork scratching £4 mixed nuts £2.5

Start or Share

Black beans / sweet corn + feta tacos / pickled cabbage / sour cream (v) £6.5
Chicken wings chilli / spring onion / sesame seeds / honey + soy £7
Crispy octopus sriracha / lemon mayo £7.5
Smoked aubergine humus / zucchini fritti / carrot + cucumber sticks (v/gf) £6.5
Truffle Mac + cheese (v) £5 /9.5

Large plates

The Exhibit burger monterey jack / chips / pickles £13.5
add bacon / chorizo / fried egg / blue cheese £1
Buttermilk fried chicken burger pancetta / mature cheddar / avocado / chips £13.5
Pan fried sea bass garlic + coriander prawns / samphire / lemon £16
Curried goat rice + peas / coleslaw £13
The Exhibit super food salad roasted beetroot / heirloom tomatoes / black beans / quinoa / broccoli / rocket (v/gf) £12
Weekend Roast ask your server about our weekend roasts £market price

Sides £3
French fries / sweet potato fries / mixed salad / broccoli chilli + hazelnut

Please make us aware of any allergies you may have. A full list of allergens is available from the team. An optional 12.5% service charge is added to the bill. 100% of this goes directly to the team. *Bottomless prosecco for 1.5 hours per table. Responsible service applies.

v=vegetarian gf= gluten free