



Food Menu

Served from 5pm

Nibbles

olives £3 / pork scratchings £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

Hot smoked salmon charred broccoli / fried capers / olives / lemon (gf) £7

Smoked aubergine humus / zucchini fritti / carrot + cucumber sticks (v/gf) £6.5

Cauliflower fritters minted yogurt (v) £6

Heirloom tomatoes white peach + burrata (v) £8

Truffle Mac + cheese (v) £5 / £9.5

Sea-bass ceviche pickled fennel / pink grapefruit (gf) £8

Large plates

Confit duck leg grilled baby gem, peas & chorizo, rosemary £15.5

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

Roasted artichoke + broad bean potato gnocchi wild garlic / baked ricotta / olive
crumbs (v) £12

Pan fried sea bass garlic + coriander prawns / samphire / lemon £16

Curried goat rice + peas / coleslaw £13

Linguini vongole chilli / garlic / parsley (ask for me gluten free) £14.5

The Exhibit super food salad roasted beetroot / heirloom tomatoes / black beans /
quinoa / sweetcorn / baby gem / rocket (gf / v) £12

Flat iron steak french fries / chimichurri / rocket salad (gf) £15.5

Steak / cut of the day ask your server for details £market price

Sides £3

French fries / sweet potato fries / mixed salad / broccoli chilli + hazelnut

**Free flow suppers / every Friday + Saturday add free flowing wine* for £15 per
person**

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. v=vegetarian gf= gluten free

*t&c's apply