

## dinner menu

### starters

Cream of leek & potato soup, truffle oil, warm ciabatta **5.20**

Duck liver parfait, sour dough toast, red onion jam, rocket **5.90**

Smoked salmon, sweet pickled shallots, lemon & caper dressing, mixed leaf **6.50**

Falafel, smoked houmous, pitta bread, red pepper dressing, tomato salsa **5.90**

Exhibition salmon fishcakes, homemade chilli sauce, garlic & lemon aioli  
starter **5.90**    main with homemade chips **12.50**

Baked brie, homemade red onion chutney, toasted ciabatta **5.90**

### mains

Chargrilled rib eye steak, homemade chips, baked herb tomato,  
roast portobello mushroom, mixed leaves **16.50**

Sauces: black pepper, garlic mushroom, garlic butter **1.50**

Roasted pork belly, parsnips, grilled honey & herb carrots,  
bacon & spring onion crushed potatoes, apple jus **14.50**

Slow braised brisket of beef, creamy mash, tuscan kale, red wine jus **14.00**

Exhibition burgers in a brioche bun, chips, house coleslaw, mixed salad **10.95**

Beef, smoked bacon, gherkin, tomato, red onion & burger sauce

Cajun chicken, smoked bacon, lemon mayonnaise, tomato, rocket

Shepherd's pie, creamy mash & mature cheddar, seasonal vegetables **12.95**

Steamed black bream & pak choi parcel, prawn & dill risotto **15.00**

Risotto of the day **11.90**

Portobello mushrooms, pappardelle, spinach,  
white wine butter sauce, parmesan (v) **12.00**

### sides

marinated olives **2.50**    market vegetables **3.20**    mixed salad **3.20**

chips **2.50**    selection of bread, oil, balsamic **2.50**

please let us know if you have any food allergies

[www.theexhibitiongodmanchester.com](http://www.theexhibitiongodmanchester.com)