

dinner menu

starters

Soup of the day, warm ciabatta, butter **5.20**

Smoked duck breast, apple celeriac slaw, apricot chutney **6.50**

Breaded camembert, rocket, cranberry sauce **5.90**

Salt & pepper calamari, mixed leaf, lemon mayonnaise **5.90**

Beetroot, feta & walnut salad, balsamic reduction **5.90**

Exhibition scotch egg, mixed leaf, dijon mustard **6.00**

Mediterranean vegetable platter...roast med veg, mixed olives, flat bread, houmous, tzatziki (v) **6.50/12.50**

mains

Chargrilled rib eye steak, homemade chips, fine green beans wrapped in smoked back bacon, watercress salad **16.50**

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

Confit pork belly, dauphinoise potatoes, honey roast parsnips, seasonal vegetables, crackling, red wine jus **14.50**

Braised feather blade of beef, exhibition bbq sauce, chips, house slaw **14.50**

Pan fried chicken breast wrapped with smoked bacon, mushroom & tarragon jus, crispy potato cake, seasonal vegetables **14.00**

Slow roasted harissa lamb shoulder, roasted mediterranean vegetables, couscous mint & parsley salad, tzatziki **14.50**

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

Beef, smoked bacon, gherkin, tomato, pepper & tomato relish add pulled pork **£3.00**

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

Pulled pork, bbq sauce

Portobello mushroom, stilton, tomatoes, onions (v)

Pie of the day, creamy mash, seasonal vegetables **12.95** (please allow 20 mins)

Fish of the day **15.00** Risotto of the day **11.90**

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