

# the exhibition dinner menu

## menu

### starters

Soup of the day, ciabatta, butter **6.00**

Salt & pepper calamari, aioli, mixed leaf, lemon wedge **6.50**

Beetroot, feta & walnut salad, balsamic glaze **6.00**

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

Bbq cajun chicken wings, mixed leaf, chilli mayo **6.00**

Breaded brie, tomato & red pepper relish, mixed leaf **6.00**

### mains

Chargrilled scotch sirloin steak, homemade chips, onion rings, beef tomato, mixed leaves **18.50**

Sauces: peppercorn, cream of stilton, mushroom **1.50**

Pork belly, apple fritter, roasted vegetables, fondant potato, red wine jus **15.00**

Pan fried sea bass, dill & leek potato cake, bouillabaisse **16.50**

Braised feather blade of beef, root mash, seasonal vegetables, red wine jus **15.50**

Bacon wrapped chicken thighs, chorizo stuffing, sauteed new potatoes, confit peppers, romesco sauce **15.00**

Braised lamb shoulder shepherds pie, seasonal vegetables, gravy **13.00**

Risotto of the day **13.00**

Linguine carbonara, parmesan, mixed salad **13.50**

Chestnut mushroom & blue cheese linguine, baby spinach, mixed salad (v) **13.50**

Cumberland sausage & mash, seasonal vegetables **12.00**

Beer battered cod, chips, peas, homemade tartar sauce **12.00**

Exhibition burgers in a brioche bun, chips, house coleslaw, onion rings, mixed salad **11.50**

Beef, smoked bacon, gherkin, tomato, pepper & tomato relish

Portobello mushroom, goats cheese, red onion jam, tomatoes, mixed leaf (v)

### sides

marinated olives **2.80** market vegetables **3.20** mixed salad **3.20**

chips **2.80** selection of bread, oil, balsamic **2.80** onion rings **3.00**

please let us know if you have any food allergies

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