

THE LIBERTINE

THE ROYAL EXCHANGE

FOR THE TABLE

SMOKED ALMONDS 4
Smoky roasted almonds **VE/GF**

48-HOUR SOURDOUGH 4.5
Today's loaf & salted butter **V**

NOCELLARA OLIVES 4
Cured green Sicilian olives **VE/GF**

AUBERGINE CRISPS 6
Crispy aubergine drizzled with maple & thyme **VE/GF**

OYSTERS



MARKET OYSTERS 24 / 48
AVAILABLE IN PLATES OF SIX OR TWELVE
Today's best, served on ice with shallot vinaigrette & lemon



STARTERS

VENISON SCOTCH EGG 8.5
Highland venison scotch egg, black pudding, dijon mustard

BEETROOT TARTARE 9
Diced Cambridge beetroot, walnut dressing, sour apple, plant crême fraiche, crisp bread
VE/GF*

BLACK TRUFFLE & WILD MUSHROOM ARANCINI 8
Porcini mushroom arancini, truffle, basil pesto, plant grana padano **VE/GF**

RAREBIT CRUMPET 9
Cavern Welsh rarebit, poached Burford egg, herb salad, honey mustard vinaigrette

SMOKED DUCK TERRINE 9.5
Celeriac remoulade, cornichons, sourdough

BEEF CARPACCIO 12
Thinly sliced seared beef fillet, truffled pine nut dressing, aged parmesan, rocket **GF**

SCALLOP ST. JACQUES 15
Parmesan crusted scallops, seaweed & garlic butter, served in shell

LIBERTINE CAESAR
SMALL 9 / LARGE 13
Romaine lettuce, caesar dressing, cured anchovies, soft boiled hens' egg, croutons & grana padano **VE*/GF***
+ GRILLED CORNFED CHICKEN £4.5

SEAFOOD

CORNISH COD & CHIPS 17.5
Battered cod fillet, triple cooked chips, minted crushed peas, tartare sauce, lemon

LOBSTER GRATIN 42
Gratinated native lobster, gruyere mornay, herb crumb, triple cooked chips, lemon

LIBERTINE FISH PIE 22
Poached Loch Duart salmon, prawn, scallop & smoked haddock, white wine sauce, Devon mash, glazed vegetables

SIDES

SKIN ON FRIES VE/GF	4.5
TRIPLE COOKED CHIPS VE/GF	5.5
MAPLE & PINE NUT CARROTS VE/GF	5.5
RED LEICESTER MAC V	6.5
DEVON MASH V/GF	6.5
CREAMED CORN V/GF	6
BUTTERED GREENS VE*/GF	5

MAINS

MISO AUBERGINE 16
Roasted aubergine, miso glaze, green chutney, Asian cabbage, coriander, black sesame & chilli **VE/GF**

BÉARNAISE BURGER 17.5
Aged beef patty, West Country cheddar, pulled peppercorn short rib, tomato chutney, bearnaise sauce, crispy onions, pickles, skin on fries **GF***
+ STREAKY BACON £2

PLANT BURGER 17.5
Plant patty, smoked cheese, house burger sauce, lettuce, tomato, crispy shallots, pickles, skin on fries **VE/GF***
+ PLANT BASED BACON £2.5

BLACKENED CHICKEN 18.5
Charred cajun chicken breast, creamed corn, maple cured bacon lardons, padron peppers & chimichurri **GF**

PEMBROKESHIRE LAMB SHANK 24.5
Braised shank of Welsh lamb, Devon mash, lamb fat gravy, mint, pea & burnt leek salad
GF

STEAKS

We work closely with local farms, sourcing ethically from native breed that eat and live naturally

DRY AGED		GRANDE CUTS		TASTING BOARD FEEDS 3 - 4	160
RUMP	250g / 25	CHATEAUBRIAND	100g / 15	A 1.2-kilogram selection of dry-aged prime cuts, including Beef fillet, Sirloin, Rib-eye & rump, served with your choice of three sides & three sauces	
SIRLOIN	300g / 34	COTE DE BOEUF	100g / 13		
FILLET	300g / 39	PORTERHOUSE	100g / 12		
RIB-EYE	400g / 42				
+ HALF GRILLED LOBSTER £19					

SAUCES 3.5

Black Truffle Dianne **GF** | Chimichurri **GF** | Bordeaux Beef Fat Gravy **GF** | Forme De Ambert Blue Cheese | Green Peppercorn **GF** | Hollandaise **GF** | Bearnaise **GF**

ALL THE PRODUCE IN OUR PANTRY IS LOCALLY AND SUSTAINABLY SOURCED

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens

V = VEGETARIAN
V* = VEGETARIAN OPTION AVAILABLE

VE = VEGAN
VE* = VEGAN OPTION AVAILABLE

GF = GLUTEN FREE
GF* = GLUTEN FREE OPTION AVAILABLE