

THE LIBERTINE

THE ROYAL EXCHANGE

SNACKS

SKIN ON FRIES 4.5
VE/GF

NOCELLARA OLIVES 4
Cured green Sicilian olives VE/GF

SMOKED ALMONDS 4
Smoky roasted almonds 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



SMALL PLATES

PADRON PEPPERS 7
Blistered green padron peppers, smoked salt VE/GF

CURRIED CAULIFLOWER BITES 8
Crispy curried cauliflower florets, fermented chilli, green chutney VE

SZECHUAN DUCK CROQUETTES 8.5
Shredded duck croquettes, Szechuan pepper, fig hoisin

SHORT-RIB SLIDERS 9.95
Stout braised beef short rib, crispy onions, smoked cheddar, pickles
VEGAN OPTION AVAILABLE

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

VENISON SCOTCH EGG 8.5
Highland Venison scotch egg, black pudding, Dijon mustard

CHILLI CHICKEN LOLLIPOPS 9
South fried chicken bonbon, creamed corn, house hot sauce GF

CRISPY KING PRAWNS 11
Panko fried prawns, five spice, lime & ginger mayonnaise

SHARING

EACH FEEDS 3-4

CHOICE CHARCUTERIE 35
A selection of seasonal charcuterie, including Saucisson sec, Bayonne ham, Rosette & Jesus de Lyon, served with grilled breads, olives, cornichons and aioli GF*

ARTISAN CHEESE 32
A selection of British cheeses, including Somerset brie, coastal cheddar, Yorkshire blue & Canterbury goats', served with crackers, chutney, celery & grapes V/GF*

GRANDE BEEF CARPACCIO 29
Thinly sliced seared beef fillet, truffled pine nut dressing, aged parmesan, arugula

AVAILABLE IN SMALLER SERVES

LARGE PLATES

ALL SERVED WITH FRIES

LIBERTINE CAESAR 13
Romaine lettuce, Caesar dressing, cured anchovies, soft boiled hens' egg, croutons & grana Padano VE*/GF*

+ GRILLED CORNFED CHICKEN £4.5

XL CHEESE TOASTIE 16
Stove top west country cheddar, gruyere, mozzarella & caramelised onion sourdough toastie V*/VE*/GF*

BEARNAISE BURGER 17.5
Aged beef patty, west country cheddar, pulled peppercorn short rib, tomato chutney, bearnaise sauce, crispy onions, pickles GF*

+ STREAKY BACON £2

PLANT BURGER 17.5
Plant patty, smoked cheese, house burger sauce, lettuce, tomato, crispy shallots, pickles VE/GF*

+ PLANT BASED BACON £2.5

OPEN STEAK SANDWICH 18.5
Dry aged beef rump, truffle mayo, roasted portobello mushroom, pickled pink onions & chimichurri GF*

LOBSTER ROLL 19.5
Butter poached Cornish lobster, crayfish, horseradish Mary rose & caviar, served in a toasted brioche milk bun

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