

THE LIBERTINE
CITY OF
LONDON
THE ROYAL EXCHANGE

ANNO · ELIZABETHAE · R · XIII · CONDITVM · ANNO · VICTORIAE · R · VIII · RESTAVRATVM

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OPENING OCTOBER 2022

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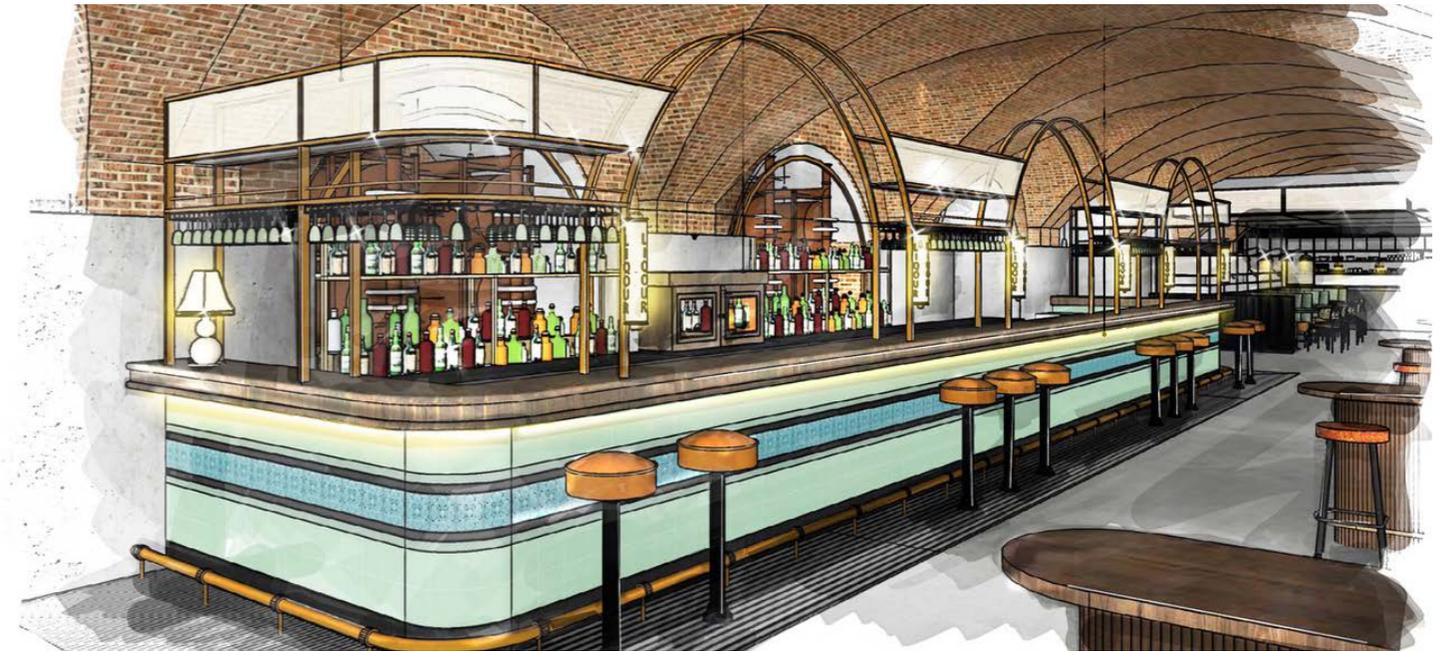
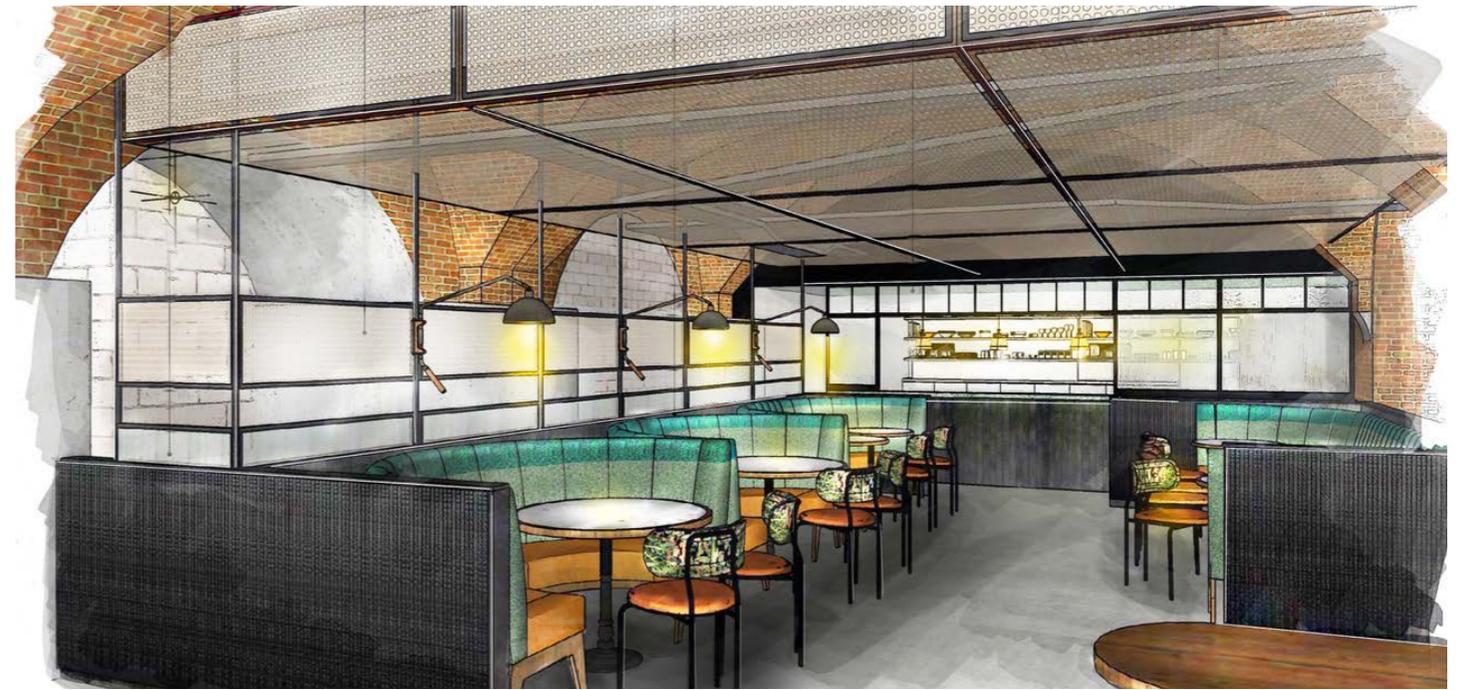


FOR ILLUSTRATIVE PURPOSES ONLY

A CHAMBER OF SPIRITED REVELRY IN THE FOUNDATIONS OF THE CITY

The vaults beneath The Royal Exchange house a new fortune. Step through the unassuming door on Cornhill and down a spiral staircase where there lies a den of spirited talk and lively tippling; introducing The Libertine.

Under vaulted arches which once guarded the spices, silks and gold that enriched London in years gone by sits an impressive bar worthy of the modern City.



RESTAURANT ENTRANCE



PRIVATE DINING ROOM



RESTAURANT

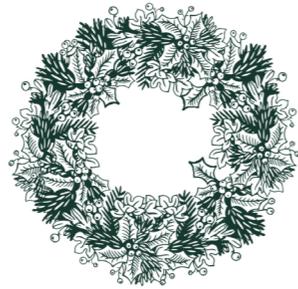
THE WHISKEY VAULT



JOIN US AT THE LIBERTINE TO CELEBRATE CHRISTMAS; THE MOST WONDERFUL TIME OF THE YEAR.

Under historic vaulted arches you will discover the perfect venue for making merry in the heart of the City. Under the roof where the very first Royal license for alcohol was granted, we offer our guests a chance to forget the world outside and enjoy good times, mischief and great company this Christmas.





ENJOY FESTIVE DINING TOGETHER

What could be more festive than sitting around the table, surrounded by friends, laughing over plates of piping hot and carefully prepared food. The Libertine is home to a restaurant and a stunning private dining room, offering numerous options for special evenings.

The restaurant, which can seat up to 100 guests, and the private dining room, which can seat 16, are both available for private hire over the festive period.

We also have 'The Whiskey Vault', a stylish private space for up to 30 people standing which can be hired exclusively. Guests can book all 3 areas for up to 200 diners for larger events, with festive set menus as well as bowl and canapé dishes. Christmas has never tasted so good.



FESTIVE MENU

£42.50 PER PERSON

STARTER

48-hour Sourdough bread for the table **GF***

SCOTTISH SMOKED SALMON GF*

Horseradish butter & caper berries

CHICKEN LIVER PARFAIT GF*

Cranberry chutney & watercress

BETROOT TARTARE V/GF*

Whipped goats' cheese, walnut & apple

CARAMELISED PARSNIP VELOUTÉ VE/GF*

Crispy kale & roasted hazelnuts

MAINS

ROAST ENGLISH TURKEY & TRIMMINGS

Rosemary roast potatoes, pig in blanket, braised red cabbage, glazed vegetables & red wine gravy

CHESTNUT ROAST & TRIMMINGS VE/GF

Rosemary roast potatoes, braised red cabbage, glazed vegetables & red wine gravy

GRILLED SEABASS GF

Saffron bisque, Cornish mussels, chantenay carrots, & buttered greens

LAUNCESTON LAMB RUMP GF

Parsnip puree, buttered greens, braised red cabbage & rosemary jus

**DRY-AGED 8OZ RIB-EYE STEAK GF
(£7 SUPPLEMENT)**

Char-grilled Rib-eye steak served with skin on fries, watercress & bearnaise sauce

BEARNAISE BURGER GF*

VEGAN ALTERNATIVE OPTION AVAILABLE

Aged beef patty, west country cheddar, pulled peppercorn brisket, tomato chutney, bearnaise sauce, crispy onions, pickles – with skin on fries

**TRIMMINGS FOR EVERYONE
(£5 PP SUPPLEMENT)**

Rosemary roast potatoes, glazed carrots, braised red cabbage, pigs in blankets & red wine gravy

DESSERT

CHRISTMAS PUDDING VE/GF

Brandy & sultana pudding, vanilla oat cream & cranberry compote

CHOCOLATE ORANGE TORTE V

Vanilla crème fraiche & candied orange

STICKY TOFFEE PUDDING V/GF

Salted caramel toffee sauce & vanilla bean ice cream

SORBETS VE/GF

Sicilian lemon, blood orange & raspberry

CHEESE

CHEESE & PORT BOARD £12.5 PER PERSON

A selection of British cheeses, including Somerset brie, coastal cheddar, Yorkshire blue & Canterbury goats', served with a glass of port, crackers, chutney, celery & grapes



5-COURSE PRIVATE DINING

£85 PER PERSON

CANAPÉS

Prosciutto & asparagus cigar **GF**
Black truffle & wild mushroom arancini **VE**
Smoked Scottish salmon blini

STARTER

48-hour Sourdough bread for the table **GF***
SCOTTISH SMOKED SALMON GF*
Oak smoked salmon, horseradish butter, caper berries, lemon
CONFIT DUCK & FIG TERRINE
Gressingham duck, fig & tarragon terrine, celeriac remoulade, cornichons
BEEF CARPACCIO GF
Thinly sliced seared beef fillet, truffled pine nut dressing, Grana Padano, arugula
BETROOT TARTARE VE/GF*
Diced Cambridge beetroot, walnut dressing, sour apple, toasted seeds
SHELLFISH COCKTAIL
Poached king prawns, crayfish, brown shrimp, avocado, lettuce, Marie rose dressing

MAINS

NORFOLK BRONZE TURKEY BALLOTINE & TRIMMINGS
Rosemary roast potatoes, pig in blanket, braised red cabbage, glazed vegetables, red wine jus
BLACK TRUFFLE RISOTTO V/GF
Wild porcini mushroom, carnaroli rice, sage pesto dressing, grana Padano, shaved fresh Italian winter truffle
LOBSTER GRATIN GF
Gratinated native Lobster, gruyere mornay, triple cooked chips, watercress, lemon
HIGHLAND VENISON GF
Roasted venison loin, Devon mash, roasted parsnips, spiced red cabbage, rosemary & juniper jus
DRY-AGED 6OZ BEEF FILLET GF
Char-grilled fillet steak, beurre noisette, triple cooked chips, watercress, peppercorn sauce
CHESTNUT ROAST & TRIMMINGS VE/GF
Rosemary roast potatoes, braised red cabbage, glazed vegetables, red wine jus

TRIMMINGS FOR EVERYONE

Rosemary roast potatoes, glazed carrots, braised red cabbage, pigs in blankets & red wine jus

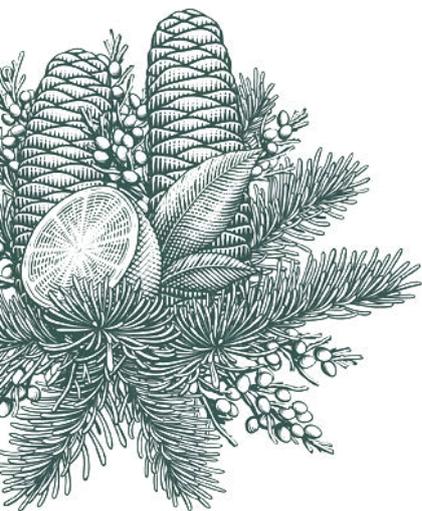
DESSERT

CHRISTMAS PUDDING VE/GF
Brandy & sultana pudding, vanilla oat cream & cranberry compote
CHOCOLATE ORANGE TORTE V
Vanilla crème fraiche & candied orange
CHERRY & CLEMENTINE MESS V/GF
Crisp meringue, vanilla bean crème, poached crimson cherries & fresh clementine
STICKY TOFFEE PUDDING V/GF
Salted caramel toffee sauce & vanilla bean ice cream
SORBETS VE/GF
Sicilian lemon, blood orange & raspberry

CHEESE

CHEESE & PORT BOARD £12.5 PER PERSON

A selection of British cheeses, including Somerset brie, coastal cheddar, Yorkshire blue & Canterbury goats', served with a glass of port, crackers, chutney, celery & grapes



PRIVATE PARTIES + EVENTS



CHRISTMAS IS A TIME TO INDULGE; TREAT YOURSELF TO A PARTY LIKE NO OTHER AT THE LIBERTINE.

We are available for both semi-private bookings and full private hire over the festive period. We can host celebrations of up to 450 and will work with you to create a bespoke package that perfectly fits the needs of your event, whether it's the whole company party or a more intimate gathering of friends and loved ones.

Spaces for hire include our private dining room, 'The Apothecary' which can hold seated dinners and standing drinks events, as well as the main bar and restaurant areas.

Don't hesitate to get in touch with our dedicated events team to find out more, we promise to blow your guests away.





BOWL FOOD

£6.50 PER BOWL | 3-4 BOWLS PER PERSON

PLANT & VEGETARIAN

- Wild mushroom, tarragon & black truffle risotto **VE/GF**
- Winter heirloom tomato & Bocconcini mozzarella salad **V/GF**
- Beetroot, walnut & granny smith apple tartare **VE/GF**
- Grilled halloumi, saffron yoghurt & pomegranate salad **V/GF**

MEAT

- Lincolnshire sausage, buttery mash & caramelised red onion gravy
- Grilled peppered beef steak, thick cut chips & bearnaise sauce
- Roasted sage butter basted chicken breast, parsnip puree & crispy pancetta **GF**
- Cornish lamb rump, braised red cabbage & rosemary jus **GF**

FISH

- Chip shop cod, crushed minted peas & tartare sauce **GF**
- Shellfish cocktail, gem lettuce & Marie rose dressing
- Smoked haddock fish cake, watercress salad & lemon mayo
- Panned Sea bass, crispy parsley potatoes & saffron bisque **GF**

SWEET

- Dark chocolate brownie & vanilla bean cream **VE/GF**
- Prosecco & pomegranate jelly **V/GF**
- Baked vanilla cheese cake & compote **V**
- Cranberry & Clementine Eton mess **V/GF**

PLANT & VEGETARIAN

- Black truffle & wild mushroom arancini **(VE)**
- Beetroot & goats cheese croustade **V**
- Fior de latte margherita pizzette **VE***
- Caramelised Fig, thyme & chestnut tart **VE/GF**
- Brie croquettes & cranberry **V**
- Roasted parsnip velouté & crispy kale **VE/GF**

MEAT

- Prosciutto & asparagus cigar **GF**
- Roast beef & horseradish mini-Yorkshire pudding
- Mini mature cheddar cheeseburger
- Sage butter glazed chicken skewers **GF**
- Mini Shepherd's pie
- Chicken liver parfait on brioche croute

CANAPÉS

£3 PER CANAPÉ | 4-6 CANAPÉS PER PERSON

FISH

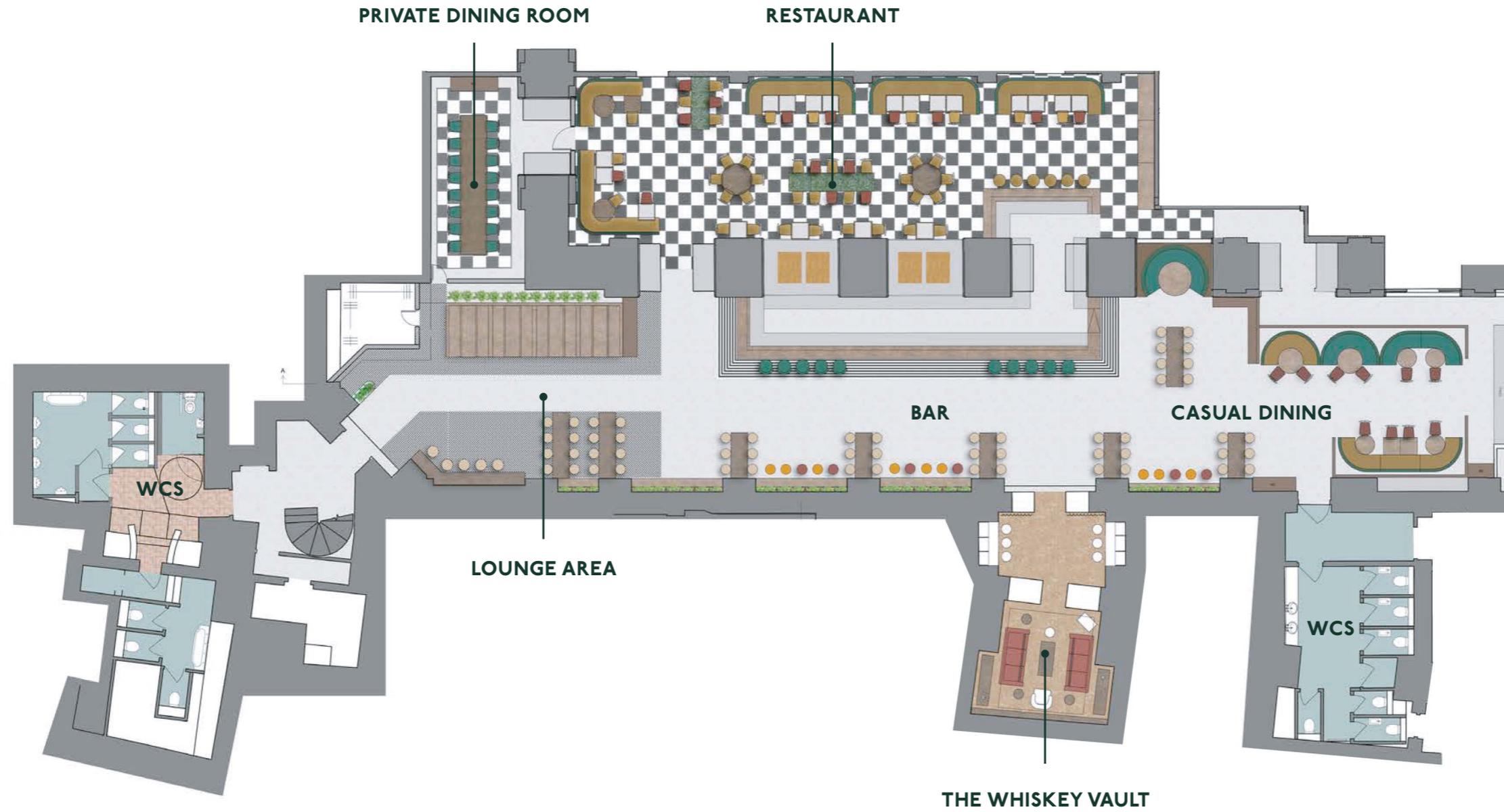
- Smoked Scottish salmon blini
- Mulled cider mussel & thyme crumb – Served cold
- Prawn cocktail lettuce cups
- Seabass tartare, clementine & chilli dressing **GF**
- Mini fish & tarragon potato pie
- Chip shop cod & tartare sauce **GF**

SWEET

- Dark chocolate brownie **VE/GF**
- Treacle tart **V**
- Baked vanilla cheese cake **V**
- Lemon drizzle **V**
- Spiced chestnut bon bons **VE/GF**
- Cranberry & clementine pavlova **V/GF**



FLOORPLAN





THE LIBERTINE

GET IN TOUCH
events@incipio-group.co.uk

1a The Royal Exchange, Cornhill, London, EC3V 3LL

www.libertinelondon.co.uk