

# THE LIBERTINE

THE ROYAL EXCHANGE

## FOR THE TABLE

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

**OLIVES 4.5**  
Mixed pitted olives, garlic & Romano red pepper **VE**

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

**AUBERGINE CRISPS 7**  
Crispy aubergine drizzled with maple, thyme & tomato chutney **VE/GF**

## OYSTERS

**MARKET OYSTERS 29 / 55**  
**AVAILABLE IN PLATES OF SIX OR TWELVE**  
Today's best, served on ice with shallot vinaigrette & lemon



## STARTERS

**CAULIFLOWER ARANCINI 9**  
Truffle, plant grana padano, vegan aioli **VE/GF**

**LIBERTINE CAESAR**  
**SMALL 9 / LARGE 13**  
Romaine lettuce, caesar dressing, cured anchovies, soft boiled hen's egg, croutons & grana padano **VE\*/GF\***  
+ **GRILLED CHICKEN £4.5 / + BACON £2**

**CHICKEN LOLLIPOPS 9.5**  
Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives **GF**

**MONKFISH SCAMPI 16**  
Panko crumb, tartare sauce, lemon

**BETROOT TARTARE 11**  
Diced Cambridge beetroot, walnut dressing, sour apple, plant crème fraîche, crisp bread **VE/GF\***

**TORCHED MACKEREL 13**  
Gochujang glaze, pickled cucumber, black sesame **GF**

**BEEF CARPACCIO 16.5**  
Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

**SCALLOP ST. JACQUES 17**  
Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

## SEAFOOD

**BEER BATTERED FISH & CHIPS 21.5**  
Battered haddock fillet, triple cooked chips, minted crushed peas, tartare sauce, lemon

**LIBERTINE FISH PIE 26**  
Poached salmon, king prawn, cod cheeks, smoked haddock, white wine sauce, Cheddar mash, glazed vegetables

**KING PRAWN & LOBSTER ROLL 30**  
Butter poached king prawn & lobster, horseradish marie rose, caviar, served in a toasted brioche bun, skin on fries

**MARKET FISH**  
Please ask your server for the fish of the day



## MAINS

**COTTAGE GARDEN PIE 17**  
Plant based mince, colcannon mash, winter vegetables **VE**  
**WILD MUSHROOM & SPINACH RISOTTO 17**  
Truffled mushrooms, toasted spelt & arborio rice, aged parmesan, taleggio, walnuts

**PLANT BURGER 18.5**  
Plant patty, smoked cheese, house burger sauce, lettuce, tomato, crispy shallots, pickles, skin on fries **VE/GF\* + PLANT BASED BACON £2.5**

**WAGYU BEEF BURGER 21.5**  
Aged wagyu beef patty, West Country cheddar, tomato, house burger sauce, crispy onions, pickles, gem lettuce, skin on fries **GF\* + STREAKY BACON £2.5**

**BLACKENED CHICKEN 22.5**  
Charred cajun chicken breast, creamed corn, maple cured bacon lardons, padron peppers & chimichurri **GF**

**BUTCHER'S BLOCK**  
Please ask your server for the butcher's choice of the day



## STEAKS

We work closely with our butchers, sourcing ethically from native breeds that eat and live naturally

**DRY AGED**  
RUMP ..... 300g / 25  
SIRLOIN ..... 300g / 37  
RIB-EYE ..... 400g / 43  
FILLET ..... 300g / 48

**SHARING CHATEAUBRIAND FEEDS 2 90**  
600g aged prime chateaubriand steak, served with triple cooked chips, buttered greens, peppercorn sauce & bearnaise

**TASTING BOARD FEEDS 3 - 4 180**  
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

### SAUCES 3.5

Black Truffle Dianne **V/GF** | Chimichurri **VE/GF** | Bordeaux Red Wine Gravy **GF** | Forme De Ambert Blue Cheese **V** | Green Peppercorn **V/GF** | Béarnaise **V/GF**

### SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. Adults need approximately 2000 kcal a day



**V** Vegetarian  
**V\*** Vegetarian Option Available  
**VE** Vegan  
**VE\*** Vegan Option Available  
**GF** Gluten Free  
**GF\*** Gluten Free Option Available

## SIDES

**TRIPLE COOKED CHIPS VE/GF** ..... 5.5  
**RED LEICESTER MAC V** ..... 6.5  
**BUTTERED NEW POTATOES V/GF/VE\*** ..... 6.5  
**CREAMED CORN V/GF** ..... 6.5  
**ROSEMARY & MAPLE CARROTS VE/GF** ..... 6  
**SKIN ON FRIES VE/GF** ..... 4.5  
**BUTTERED GREENS VE\*/GF** ..... 5  
**HERITAGE TOMATO SALAD VE/GF** - 5.5