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THE LIBERTINE



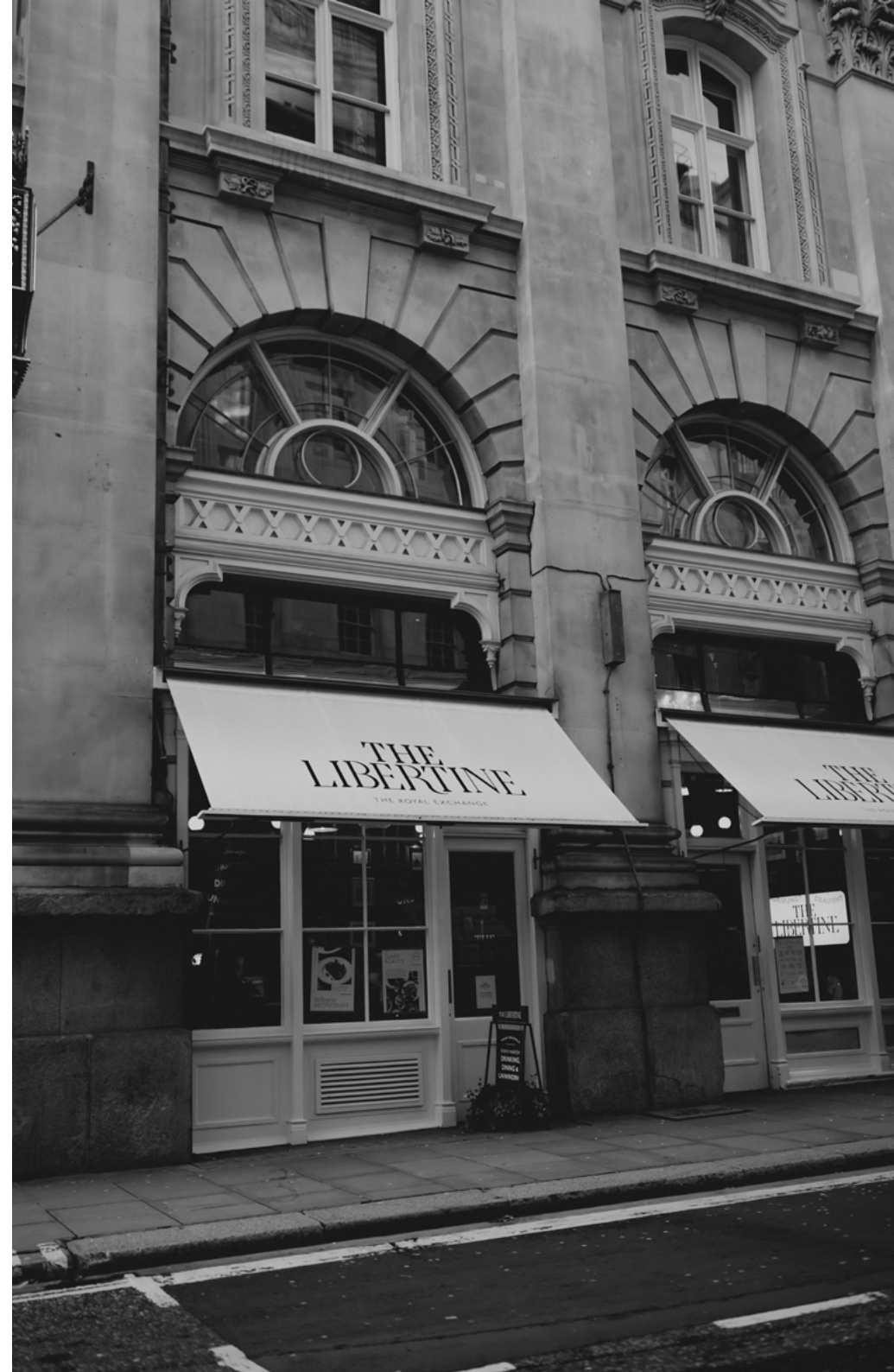
## A CHAMBER OF SPIRITED REVELRY IN THE FOUNDATIONS OF THE CITY

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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 tipping; 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.

**the historic vaults**  
*which once housed*  
**TREASURES** from the  
**WORLD OVER** now  
**HAVE A PLACE IN YOUR STORY**





# SAMPLE MENUS

## BOWL FOOD

£8 Per Bowl | 3-4 Bowls Per Person  
Minimum Order: 50 Per Bowl

### PLANT & VEGETARIAN

Wild Mushroom, Tarragon & Black Truffle Risotto **VE/GF**  
Winter Heirloom Tomato & Bocconcini Mozzarella Salad **VGF**  
Beetroot, Walnut & Granny Smith Apple Tartare **VE/GF**  
Miso Roasted Aubergine, Asian Slaw, Black Sesame & Coriander **VE/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 **GF**  
Smoked Haddock Fish Cake, Watercress Salad & Lemon Mayo  
Panko Crumbed Sea Bass, Crispy Parsley Potatoes & Saffron Bisque

### SWEET

Dark Chocolate Brownie & Vanilla Bean Cream **VE/GF**  
Lemon Posset & Winter Berry Compote **GF**  
Baked Vanilla Cheese Cake & Compote **V**  
Cranberry & Clementine Eton Mess **VGF**

## CANAPÉS

£4 Per Canapé | 4/6 Canapés Per Person  
Minimum Order: 50 Per Canapé

### 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**  
Brie Croquettes & Cranberry **V**

### MEAT

Prosciutto & Asparagus Cigar **GF**  
Roast Beef & Horseradish Mini-Yorkshire Pudding  
Mini Mature Cheddar Cheeseburger  
Sage Butter Glazed Chicken Skewers **GF**

### FISH

Smoked Scottish Salmon Blini  
Prawn Cocktail Lettuce Cups  
Seabass Tartare, Clementine & Chilli Dressing **GF**  
Smoked Haddock Fishcake, Lemon Mayo  
Chip Shop Cod & Tartare Sauce **GF\***

### SWEET

Dark Chocolate Brownie **VE/GF**  
Treachle Tart **V**  
Baked Vanilla Cheese Cake **V**  
Lemon Drizzle **V**

## SET MENU 1

### FOR THE TABLE

OLIVES AND BREAD

### STARTERS

BEETROOT TARTARE  
Diced Cambridge beetroot, walnut dressing, sour apple, plant crème fraîche, crisp bread **VE/GF\***  
SCALLOP ST. JACQUES  
Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

### MAINS

ROASTED LAMB RUMP  
Creamy Mashed Potato and Season Vegetables with Lamb Jus **GF**  
KING PRAWN & LOBSTER ROLL  
Butter poached king prawn & lobster, horseradish marie rose, caviar, served in a toasted brioche bun, skin on fries  
Wild mushroom and truffle risotto **VE**

### DESSERTS

STICKY TOFFEE PUDDING  
LEMON AND PISTACHIO POSSET

## SET MENU 2

### FOR THE TABLE

OLIVES AND BREAD

### STARTERS

BEETROOT TARTARE  
Diced Cambridge beetroot, walnut dressing, sour apple, plant crème fraîche, crisp bread **VE/GF\***  
BEEF CARPACCIO  
Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

### MAINS

RIB EYE STEAK  
Served with triple cooked chips and peppercorn sauce  
MARKET FISH  
Served with primavera vegetables with a mussel and crayfish bisque and jersey royals  
WILD MUSHROOM AND TRUFFLE RISOTTO **VE**

### DESSERTS

CHEESE BOARD  
STICKY TOFFEE PUDDING  
LEMON AND PISTACHIO POSSET

\*Sample menus subject to change.



Spacious rooms with customisable layouts.



State-of-the-art audio-visual equipment for speeches, slideshows, and entertainment.



Staging & Live Music



Semi Private Hire



Exclusive Hire



All inclusive packages



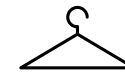
DJs



Bowl Food & Canapés



Entertainment



Cloakroom

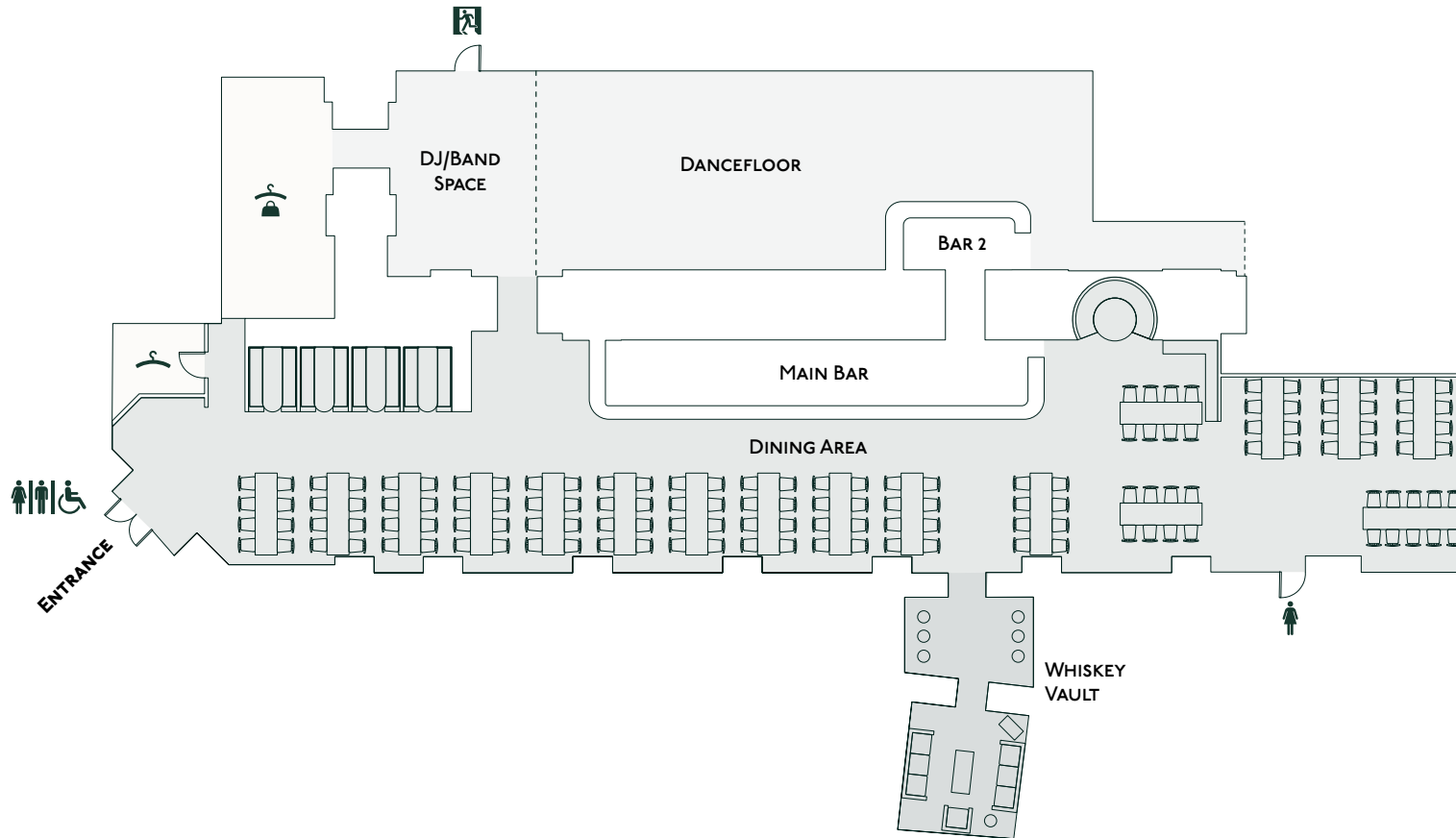


Bespoke 3 or 5 course meals



# LAYOUT 1

150 GUESTS DINING



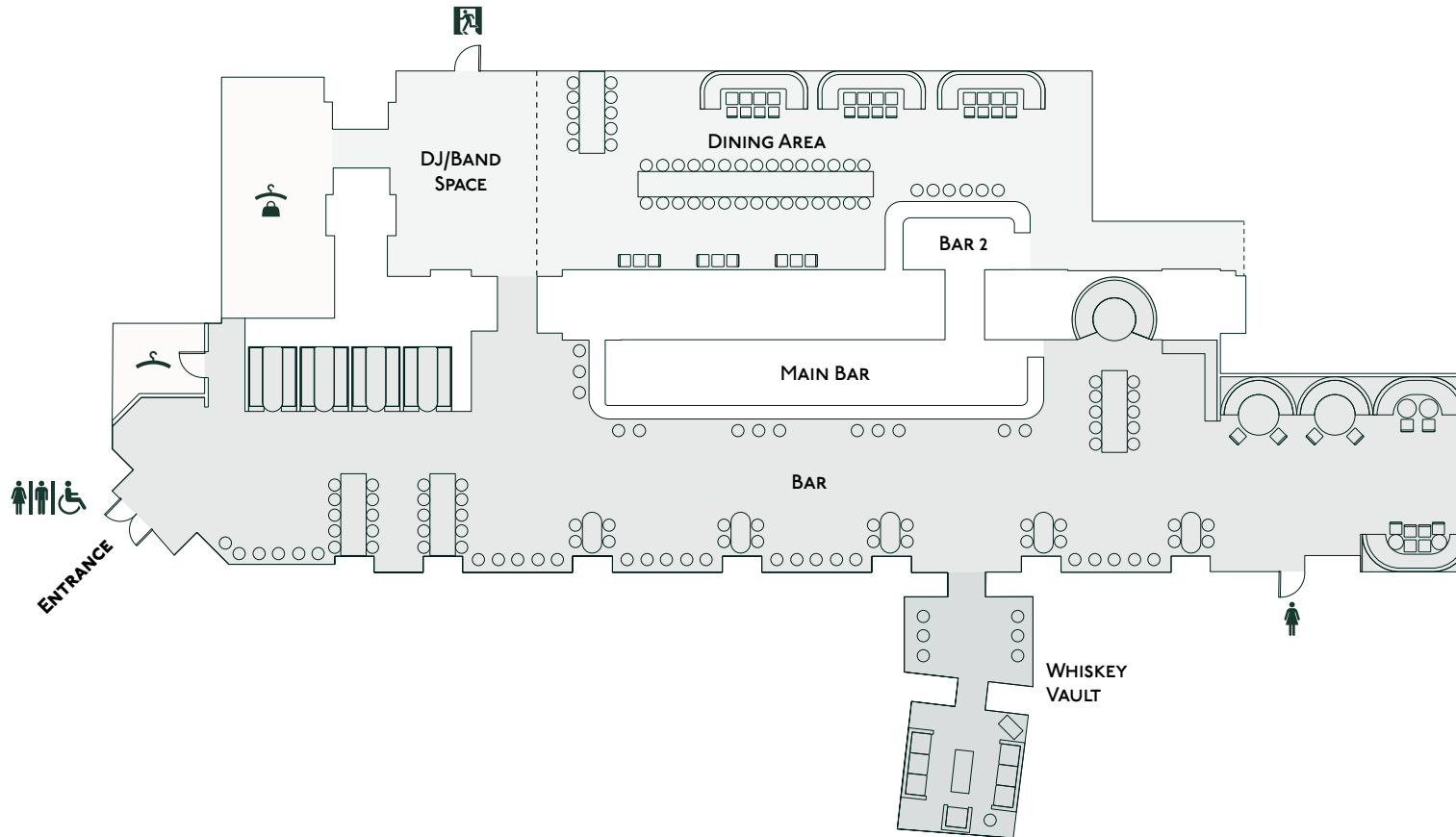
[CLICK HERE FOR A VIRTUAL TOUR](#)



# LAYOUT 2

70 GUESTS DINING

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[CLICK HERE FOR A VIRTUAL TOUR](#)

## TESTIMONIALS

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Read what our happy couples have to say about their experience at The Libertine and how we helped make their wedding day unforgettable:

*"I cant even begin to explain how good it was. I really did have the best day of my life! Every member of staff, everything about the venue, the set up, the food, the vibe! Everything was spot on"*

ANNIE FERGUSON, 2024

*"Through the whole process you have been so helpful and I am so happy with how everything turned out. My vision came to life and absolutely everyone who attended has said it was the best wedding they have ever been to!"*

ALFIE FERGUSON, 2024



## AWARD WINNING RESTAURANT AND EVENTS SPACE BENEATH THE ROYAL EXCHANGE

**design** WEEK

HOSPITALITY INTERIOR  
WINNERS

**mixology**

PROJECT OF THE YEAR: BAR  
AND LEISURE  
WINNERS



BEST INTERIOR DESIGN  
WINNERS

**bma**  
BAR & MAGAZINE AWARDS

BEST VENUE DESIGN  
WINNERS



DINER'S CHOICE AWARD  
TOP FEATURED  
RESTAURANT

**Restaurant & Bar  
Design Awards**

HERITAGE BUILDING & BEST  
LIGHTING  
SHORTLISTED

**R** Restaurant  
Marketer &  
Innovator

BEST MARKETING  
CAMPAIGN  
SHORTLISTED



# THE LIBERTINE

Ready to book your dream wedding reception? Contact our events team to schedule a tour, discuss availability, and start planning your special day.

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GET IN TOUCH

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[www.libertinelondon.co.uk](http://www.libertinelondon.co.uk)