

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

SEVERN & WYE HOT SMOKED SALMON 16
With horseradish crème fraiche, Jersey royals salad, capers, parsley & black caviar **GF**

ATLANTIC CREVETTES 17
Whole peeled Atlantic crevettes, marie rose sauce, lemon oil & mixed caviar

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

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

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**

SMOKED HALIBUT 16
White miso dressing, pickled cucumber & toasted black sesame **GF**

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

SEAFOOD

BEER BATTERED FISH & CHIPS 21.5
Battered haddock filet, 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, mixed caviar, served in a toasted brioche bun, skin on fries

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



Mains

PRIMAVERA GNOCCHI 18
Wild garlic & basil pesto, steamed English asparagus, polenta & plant Grana Padano crisp **VE**

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**

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

ROASTED FILLET OF PORK 28
Native breed pork tenderloin, blue cheese waldarf salad, walnut dressing, apple mint puree

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

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

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**

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

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

THE LIBERTINE
THE ROYAL EXCHANGE

V Vegetarian
V* Vegetarian Option Available
VE Vegan

VE* Vegan Option Available
GF Gluten Free
GF* Gluten Free Option Available

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



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