

## FOR THE TABLE

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

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

**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 fraîche, potato salad, capers, parsley & black caviar **GF**

**LIBERTINE CAESAR SMALL 9 / LARGE 13**  
Little gem lettuce, Caesar dressing, cured anchovies, soft boiled hen's egg, croutons & Grana Padano **VE\*/GF\***  
**+ GRILLED CHICKEN 4.5 / + BACON 2**

**BETROOT TARTARE 11**  
Diced beetroot, walnut dressing, sour apple, plant crème fraîche, 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

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

**CORNISH CRAB CROQUETTES 17**  
Lobster aioli, keta caviar, parsley oil

**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 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, mixed caviar, served in a toasted brioche bun, skin on fries

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



## Mains

**GNOCCHI 18**  
Plant based basil pesto, steamed asparagus, snow peas, polenta, charred cherry tomatoes & vegan parmesan crisp **VE**

**PLANT BURGER 18.5**  
Moving Mountains patty, smoked cheese, house burger sauce, lettuce, tomato, crispy shallots, pickles, skin on fries **VE**  
**+ PLANT BASED BACON 2.5**

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

**GRILLED CANNON OF LAMB 35**  
Braised red cabbage, heritage carrots, parsnip puree, red wine jus & mint sauce **GF**

**WAGYU BEEF BURGER 23**  
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 / 28  
SIRLOIN ..... 300g / 40  
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 |  
Chimichurri **VE/GF** | Red Wine Gravy **GF** |  
Stilton Blue Cheese **GF** |  
Green Peppercorn **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** ..... 6  
RED LEICESTER MAC **V** ..... 6.5  
BUTTERED NEW POTATOES **GF** ..... 6.5  
CREAMED CORN **V/GF** ..... 6.5  
ROSEMARY & MAPLE CARROTS **VE/GF** ..... 6  
SKIN ON FRIES **VE/GF** ..... 5  
BUTTERED KALE **V / VE\*/GF** ..... 5  
LITTLE CAESAR SALAD **V\*/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



THE  
LIBERTINE  
THE ROYAL EXCHANGE

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