

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**

STARTERS

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

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

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

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

OYSTERS



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



Sunday Roast

THE ROASTS

DRY AGED SIRLOIN OF BEEF 26
Slow roasted dry aged sirloin of beef, basted with herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, parsnip puree, Yorkshire pudding & red wine gravy **GF***

LEMON & THYME ROASTED CHICKEN SUPREME 24
Duck fat roast potatoes, heritage carrots, buttered greens, parsnip puree, Yorkshire pudding & red wine gravy **GF***

ROASTED BUTTERNUT SQUASH WELLINGTON 23
Roasted squash, savoy cabbage, beetroot, wild mushroom duxelle in golden pastry, roasted potatoes, seasonal greens, heritage carrots, parsnip puree & Red wine gravy **VE**

BUTCHER'S BLOCK
Please ask your server for the butcher's choice of the day
AVAILABLE AS AN INDIVIDUAL OR SHARING ROAST



FOR THE TABLE

ROASTED ROOTS 5
Rosemary salt **VE/GF**

LIBERTINE CAULIFLOWER CHEESE 6.75
Cheddar cheese sauce, brie & herb gratin **V**

PIGS IN BLANKETS 7
Roasted chipolatas wrapped in honey glazed bacon

DUCK FAT ROAST POTATOES 4.5

MAINS

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

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

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

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**

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

STEAKS

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

DRY AGED STEAKS

RUMP 300g / 28
SIRLOIN 300g / 40
RIB-EYE 400g / 43
FILLET 300g / 48

SAUCES 3.5

Black Truffle Dianne |
Chimichurri **VE/GF** | Red Wine Gravy **GF**
| Stilton Blue Cheese **GF** |
Green Peppercorn **GF** | Béarnaise **V/GF**

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

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ROYAL EXCHANGE, CORNHILL, LONDON, EC3V 3LL
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**THE
LIBERTINE**
THE ROYAL EXCHANGE

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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

