## 163 kcal FOR THE TABLE 490 kcal

**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



234kcal ....

256kcal ...... STARTERS ........ 620 kcal ...

BEETROOT TARTARE II

Diced beetroot, walnut dressing,

sour apple, plant crème fraîche,

crisp bread VE/GF\*

.... 344 kcal .....

**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

Battered haddock filet, triple cooked chips, minted crushed peas,

tartare sauce, lemon

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

**CORNISH CRAB CROQUETTES 17** 

Lobster aioli, keta caviar, parsley oil

555 kcal

**SMOKED HALIBUT 16** 

White miso dressing, pickled cucumber & toasted black sesame GF

343 kcal

SCALLOP ST. JACQUES 17

BEEF CARPACCIO 16.5

Thinly sliced seared beef fillet,

truffled pine nut dressing, focaccia

crumb, sun-dried tomato puree,

aged parmesan

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

446 kcal

..... 1190 kcal

1427 kcal ...... SEAFOOD ....... 1226 kcal

MARKET FISH

Please ask your server for the fish of the day



BEER BATTERED LIBERTINE FISH PIE 26 FISH & CHIPS 21.5

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

871 kcal

# Mains

845kcal

**GNOCCHI 18** 

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

**GRILLED CANNON OF LAMB 35** 

Braised red cabbage, heritage carrots, parsnip puree, red wine jus & mint sauce GF

PLANT BURGER 18.5 1308 kcal

Moving Mountains patty, smoked cheese, house burger sauce, lettuce, tomato, crispy shallots, pickles, skin on fries VE

**PLANT BASED BACON 2.5** 

WAGYU BEEF BURGER 23

Aged wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, gem lettuce, skin on fries GF\* STREI 947 kcal )N 2.5

1260 kcal

**BLACKENED CHICKEN 22.5** 

Charred Cajun chicken breast, creamed corn, maple glazed 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		
		300g/28
SIRLOIN	674 kcal	300g/40
RIB-EYE	494 kcal	400g/43
FILLET	794 kcal	300g/ <b>48</b>

### SAUCES 3.5

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

163kcal | 194kcal | 126kcal | 170kcal | 228kcal | 291kcal

#### SHARING CHATEAUBRIAND **FEEDS 290**

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

SIDES

TRIPLE COOKED CHIPS VE/GF..... .. 6 439 kcal RED LEICESTER MAC v...... 6.5 870 kcal **BUTTERED NEW** POTATOES GF... 6.5 576 kcal ..... 6.5 622 kcal CREAMED CORN WGF..... ROSEMARY & MAPLE CARROTS VE/GF 6 870 kcal ... 5 430 kcal SKIN ON FRIES VE/GF..... BUTTERED KALE v / ve\*/gF..... ... 5 248 kcal LITTLE CAESAR SALAD v\*/vE\*/GF\*.... 5.5 91 kcal



**V** Vegetarian

V\* Vegetarian Option Available GF Gluten Free

**VE** Vegan

**VE\*** Vegan Option Available

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

